

Homemade Cranberry Sauce



Tired of that can-shaped cranberry jelly? It may sound silly, but homemade cranberry sauce adds so much to a holiday meal and could not be easier to make.

Ingredients

- 1 c. sugar
- 1 c. water
- 1 (12 oz.) package of fresh (or frozen) cranberries
- 2 tsp. orange zest (optional)
- Kosher salt

Directions

- In a small saucepan over low heat, combine sugar and water. Stir until sugar dissolves.
- Add cranberries and cook until they start to burst (approx. 10 min.). Stir in orange zest and a pinch of salt.
- Remove saucepan from heat and let cool completely. Transfer to a resealable container and refrigerate.
- To mix it up, try using all or part orange juice – or bourbon – instead of water.
- Great with leftovers! Scoop over ice cream, mix with mayo on a sandwich, serve with cream cheese and crackers... YUM!
- Serves 6-8; lasts 10-14 days refrigerated.