

A Simple Cranberry Sauce

Ingredients

- 12 oz fresh or frozen cranberries
- $\frac{3}{4}$ to 1 cup sugar, to taste
- $\frac{1}{2}$ cup orange juice
- $\frac{1}{2}$ cup water
- 1–2 strips of orange peel, removed with a peeler
- 1 cinnamon stick
- Pinch of salt

Instructions

1. Add the sugar, orange juice, water, and salt to a medium saucepan and heat over medium, stirring until the sugar fully dissolves.
2. Add the cranberries, orange peel, and cinnamon stick, then bring the mixture to a gentle boil.
3. Lower the heat and simmer for 10–15 minutes, stirring occasionally, until most of the cranberries have burst and the sauce thickens.
4. Remove the orange peel and cinnamon stick if you prefer a milder flavor, or leave one or both in as the sauce cools for a deeper infusion.
5. Let the sauce cool; it will continue to thicken as it rests. Taste and adjust sweetness if needed.

Note & Storage

- Dissolving the sugar first helps the sauce cook evenly and taste smooth.
- Leaving the orange peel or cinnamon stick in while cooling will deepen the flavor.
- The sauce thickens more as it cools, so it may look loose while warm.
- Store in an airtight container in the refrigerator for up to 5 days.
- Serve chilled or at room temperature.
- This sauce can be made ahead and often tastes better the next day.