

Fresh Cranberry Sauce: Quick & Easy



TIPS:

1. Freshly made cranberry sauce, using either fresh or frozen cranberries, is much more richly full of sweet & sour flavor and crisper in texture than canned cranberry sauce - and is as easy to make as boiled water.

2. The recipe for cranberry sauce on the cranberry package will usually call for water, but orange juice - or the fruit juice of your choice - makes the sauce more flavorful and is just as easy to use as water.

Preparation Time: 1-3 minutes

Total Cooking Time: 5 minutes

Cooling Time (until ready to serve or refrigerate): at least 30 minutes

Ingredients

12-16 Ounces of Fresh or Frozen Cranberries

1 Cup Sugar (I like brown sugar for this recipe but any sugar will work)

1 Cup Orange (or any) **Juice** or **Water** (juice adds more flavor)

1 Cinnamon Stick

Dash of Salt (optional but adds richness to the sweet & sour flavor)



Equipment

Medium Sized Pot
Measuring Cup
Big Spoon
Bowl



1. Put a medium sized pot on the stove and add the **following ingredients:**



1 cup (8 ounces) brown (or any) sugar
- use curled fingers, as shown below to tamp

down and level the **sugar** to measure accurately



Dash of salt (optional, but rounds out the sweet and sour flavor of the sauce)



**1 cup (8 ounces) orange (or any) juice
or water**



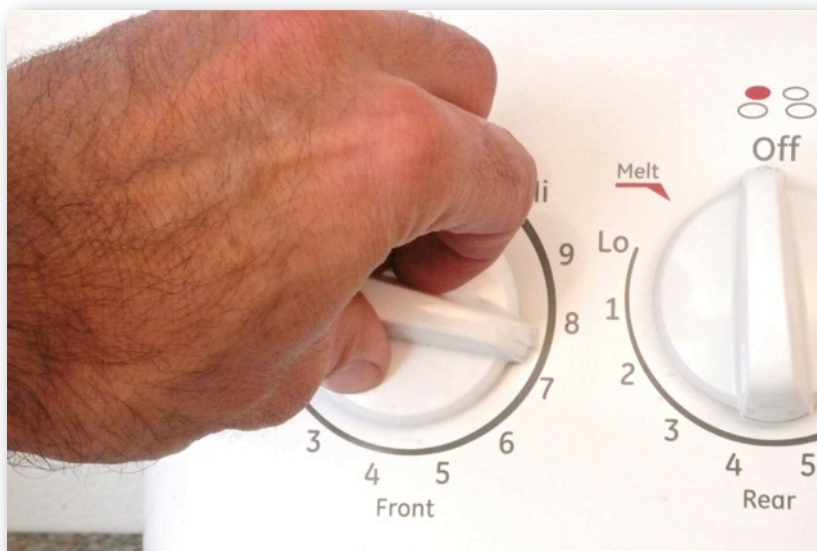
1 cinnamon stick



12 - 16 ounces of fresh or frozen cranberries



2. Turn on the burner to MEDIUM-HIGH heat.



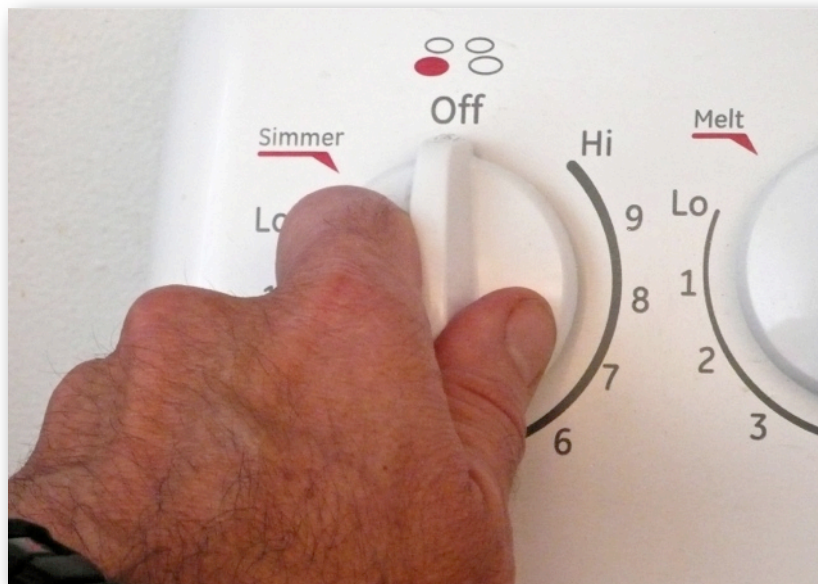
3. Stir the pot every few minutes until...



...the **sauce** comes to a full frothing boil and the **cranberries** just start to pop open. Then...



...turn OFF the burner, and...



...move the pot to a cool burner to rest *at least 30 minutes until it is comfortably safe to handle.*



4. When the pot has cooled enough to touch safely, remove the **cinnamon stick**,...



...pour the **freshly made cranberry sauce** into a bowl, and...



...either serve warm or...



...cover with plastic wrap, and...



...cool the **sauce** in the refrigerator to serve later.



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