



## Homemade Cranberry Sauce

*Prepared by Stacey Borgmann in our indoor kitchen at Santa Rita Ranch model.*

A delicious recipe for Cranberry Sauce that will compliment your turkey and all the trimmings for Thanksgiving. The motto is "say NO to the can!" This sauce is also very versatile and can be used to compliment many other dishes such as roasted chicken, pork and cheese. Try it and see!

### Serves

12

### Prep Time

10 m

### Cook Time

15 m

### Difficulty

Easy

### Ingredients:

1 bag cranberries  
1/2 C sugar  
1/2 C brown sugar  
1/2 C orange juice  
1/2 C water  
1/4 tsp cinnamon

zest of one orange  
fresh juice of 1/2 orange

### Directions:

In a medium saucepan over medium heat, dissolve both white and brown sugars in the orange juice and water. Add the cinnamon and then the cranberries. Add the zest and fresh juice and stir.

Cook the cranberry mixture until the cranberries start to pop, about 10 minutes. Using a potato masher, mash some of the cranberries but not all of them. Remove from heat, transfer to a serving bowl, and let cool. The Cranberry Sauce will thicken on its own as it cools.

I like to put it into small mason jars to give as gifts, then store in the refrigerator.

A spoonful of this great Cranberry Sauce over a warm wedge of Brie with bibb lettuce and bread make for a delicious snack or appetizer even after the holiday season is over!