



## Homemade Cranberry Sauce

with Dried Cranberries

### Ingredients:

1 cup dried cranberries  
1 ½ Tablespoons sugar  
1 ½ cup water or juice (orange juice is great!)  
(optional) 1 slice of orange skin (orange zest)  
(optional) cinnamon stick or pinch of ground cinnamon

Prep time: 2 minutes

Cook Time: 15

Makes 1 ¼ cups, or  
10- 2 Tablespoon  
servings

### Directions:

1. Add all ingredients to a medium size pot and bring to a boil over medium heat.
2. Turn heat to low, cover and simmer until the berries are plump again, 10-15 minutes. Remove the lid, and simmer for a few minutes to reduce the sauce to thicken the sauce. Remove the (optional) orange peel & cinnamon stick.
3. For a smoother texture, put the sauce in a blender (or use a stick blender in the pot) and blend until you have the texture you like.
4. If you do not have a blender, cook them for 5-7 minutes longer and give them a heavy-handed mix with a whisk to break them up into smaller pieces.
5. Serve chilled.

### Tips:

- Don't have orange juice? Try using other 100% juices, like apple, pineapple or even grape juice.
- Dried fruit has concentrated sugar, so you do not need to add as much sugar as you would with fresh tart cranberries.
- Do yourself a favor and store the cooked sauce in the serving bowl for a quick grab n' go when setting the table.
- Do you have fresh cranberries? Check out the recipe on the back! →

# Homemade Cranberry Sauce

with Fresh Cranberries

## Ingredients:

12 oz. fresh or frozen cranberries (typical bag size)  
½ cup white sugar  
½ cup water or orange juice  
(optional) 1 slice of orange skin (orange zest)  
(optional) cinnamon stick or pinch of ground cinnamon

Prep time: 2 minutes

Cook Time: 15

Makes 1 ¼ cups, or  
10- 2 Tablespoon  
servings

## Directions:

1. Add all ingredients to a medium size pot and bring to a boil over medium heat.
2. Turn heat to low and simmer for about 10-12 minutes, or until the berries begin to burst open and are soft.
3. Remove the (optional) orange peel & cinnamon stick.
4. With the back of your spoon, spatula or even the bottom a can or measuring cup – smash the berries as they cook to break the up.
5. For a smoother texture, put the sauce in a blender (or use a stick blender in the pot) and blend until you have the texture you like.
6. Serve chilled. Do yourself a favor and store it in the refrigerator in your serving bowl to grab n' go for setting the table.