RECIPE

Cranberry Sauce

A tart, glossy cranberry sauce for the holiday dinner table, made in one pot and set by the berries themselves.

MAKES

8 servings US Metric

TOTAL

30 min

Ingredients

- [ ] 12 oz fresh or frozen cranberries
- [ ] ⅓ cup granulated sugar
- [ ] ½ cup water
- [ ] 1 tbsp lemon juice
- [ ] 1 large orange, peeled and cut in segments
- [ ] A pinch of salt

Method

1. Pick over the berries and toss any that are soft or shriveled. Frozen berries go in as they are.
2. Put the sugar, water and salt in a medium pot over medium heat and stir until the sugar melts.
3. Add the cranberries and bring to a gentle boil. Turn the heat to low and simmer, stirring now and then, 15 to 20 minutes. Water boils cooler here, so give it the longer end. It is done when most berries have split and the sauce coats a spoon.
4. Stir in the lemon juice and the orange segments and take the pot off the heat. It looks loose now but sets as it cools.
5. Cool to room temperature, then chill. Serve cold or at room temperature.