

Fresh Cranberry Sauce

From the Kitchen of [Deep South Dish](#)

Ingredients

- 1 cup orange juice
- About 1 cup granulated sugar, to taste
- 1 (12 ounce) package fresh cranberries
- Juice and zest of one lemon
- Any desired add-ins (see cook's notes)

Instructions

1. Whisk juice and sugar together in a large saucepan over medium high heat.
2. Add cranberries, lemon juice and zest. Bring to a boil, reduce heat and simmer until all the berries have popped.
3. Take a spoon of the sauce out, cool it off and taste to adjust sugar.
4. Reduce heat to a low simmer and continue cooking for an additional 15 minutes.
5. For a smoother sauce, strain out solids by pressing through a sieve before any add-ins, or leave as is and allow to cool.
6. Stir in any add-ins desired.
7. Refrigerate. Sauce will thicken in the fridge.

Notes

Serve cranberry sauce with your holiday turkey, or use just as you would any jam over toast, biscuits, in thumbprint cookies, on pancakes, in cereal, oatmeal, over vanilla ice cream or whatever!

Add-ins: Pecans, walnuts, raisins, currants, mandarin orange wedges, and spices such as nutmeg, cardamon, allspice, cinnamon. Add a couple tablespoons of hot pepper jelly or minced jalapeno to spice it up.

Cranberry Pineapple: Omit the orange juice and substitute a 16-ounce can chunk pineapple in juice. Drain juice into a 1 cup measure and add water to fill completely. Whisk in sugar and proceed as above, adding the pineapple chunks at the end. Let cool at room temperature.

Images and Full Post Content including Recipe ©Deep South Dish. Do not copy and paste elsewhere without explicit permission. All rights reserved.