

# Crockpot Cranberry Sauce

Serves 4-6

12oz fresh cranberries  
½ cup fresh squeezed orange juice (from 2-3 oranges)  
½ cup water  
½ cup brown sugar  
½ cup granulated sugar  
1 teaspoon Morton's Kosher salt  
1 cinnamon stick  
2 teaspoons orange zest (about ½ an orange)

1. Rinse cranberries and discard any bad berries.
2. Add all ingredients to your crockpot, set it on high, cover, and walk away.
3. At 1 hour of cooking, stir the ingredients in the pot, cover, and walk away again.
4. At 2 hours, the cranberries should be plump and soft. Using the back of a spatula or large spoon, press cranberries against the side of the Crockpot causing them to burst open. I like to smash about ⅔ of the cranberries and leave the rest whole. Cover and walk away again.
5. At 3 hours, stir the ingredients. Do not replace the lid and let cranberries cook uncovered for about 40 minutes until thickened. Adjust the uncovered cooking time to your desired consistency. Liquidy, less time. Thicker, more time. Remember, it will thicken a bit as it cools.
6. Set the Crockpot to warm and hold until dinner or transfer to a container, cool, and refrigerate until ready to eat. \*Cranberry sauce can be made a day in advance and held in the refrigerator.