Homemade Cranberry Sauce

Prep: 5 minutes | Cook: 15 minutes | Total: 20 minutes

Yield: 4 servings | Serving Size: ~½ cup

Ingredients

- 12 ounces fresh cranberries, thawed if frozen
- Zest of 1 orange
- ¾ cup fresh orange juice (about 2-3 oranges)
- ½-⅓ cup honey, to taste
- ¼ cup water
- ¼ teaspoon cinnamon
- Pinch cloves
- Pinch salt

Directions

1. Add the cranberries, orange zest, orange juice, honey, water, cinnamon, cloves, and salt to medium saucepan.
2. Set the saucepan over high heat and bring to a simmer, then reduce the heat to medium.
3. Continue cooking, stirring often, until the cranberries break down. The sauce should thicken and reduce to about 2 cups.
4. If the sauce becomes too thick, add a little extra water to reach the desired consistency. Note that the sauce will continue to thicken as it cools.
5. Serve warm, or chill before serving.