



# Homemade Cranberry Sauce



**PREP TIME:**

5min

**COOK TIME:**

15min

**TOTAL TIME:**

20min

## INGREDIENTS:

- 1 bag cranberries
- 1 Orange for zesting
- 1 ½ tbsp cooking oil
- ¼ cup cooking sherry
- 3 ½ tbsp sugar

## NOTES:

**This makes a very small portion. I normally make two bags for a family of fifteen.**

## DIRECTIONS:

Heat oil in a large sauté pan on medium heat. Rinse cranberries and drop in hot pan.

Stir cranberries frequently with a rubber spatula, watching them get soft. Once they begin to soften, help them pop by flattening with the spatula.

Add the sherry wine & continue stirring. If you want a depth of flavor, you can try red wine instead. Want to keep it alcohol free? Use fresh apple cider! Sprinkle in the sugar 1 tbsp at a time so it doesn't get grainy. Sugar alternatives: Try monk fruit sweetener instead (stevia, coconut sugar, or date sugar will completely take over the flavor of the dish).

Once your sauce is finishing coming together and has the sweetness you prefer, zest your orange and fold it in. You're welcome to also use the orange juice if you want more of an orangey flavor!

Serve with a spoon for your Thanksgiving dinner.