

# Homemade Cranberry Sauce

A delicious side for Holidays with a hint of citrus and cinnamon

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## INGREDIENTS

(makes 2 small jars)

- 300g cranberries
- 100g brown sugar
- 1 cinnamon stick
- skin of 1 organic orange
- juice of 1 orange



## DIRECTIONS

1. Add the cranberries, the brown sugar and the cinnamon stick to a small pot.
2. Wash the orange well and peel the skin into the pot with the cranberries.
3. Half the orange and juice it with a fruit juicer or just by squeezing the juice from the orange with your hands. Add the orange juice to the cranberries.
4. Transfer the pot to heat and heat over medium heat covered for about 5 minutes or until the cranberries have cooked through and softened. At this point you will notice that there is quite a lot of liquid at the bottom of the pot. Then remove the lid and simmer for another 2-3 minutes or until the liquid has slightly reduced.
5. Remove from heat and allow to cool completely.
6. Once cooled remove the orange peel and the cinnamon stick.
7. Store in an airtight container in the fridge for up to 10-14 days. You can also freeze the cranberry sauce if you want it to last longer.