

Homemade Cranberry Sauce

3 cups (340 grams) frozen cranberries, defrosted

1 teaspoon cinnamon

1/4 teaspoon nutmeg

1/4 teaspoon salt

1 cup (200 grams) sugar plus a tablespoon or two more if needed

1 cup (240 ml) orange juice (preferably fresh, but you can use frozen concentrate to supplement the juice of the orange)

Grated rind/peel of one orange (if you like less tart, use half the peel and freeze the rest)

In a stainless steel saucepan (use a non reactive pot for this) , place cranberries, spices, sugar, juice and grated peel. Stir well and cook on medium/low heat till sugar dissolves and then let cook down, stirring from time to time. The sauce should get thick and jammy after approximately 20-25 minutes, keep an eye on it so it doesn't scorch. When looking thickish, take a potato masher and mash all over till cranberries are smooshed down somewhat. Taste carefully (it's hot!) to see if a bit more sugar is needed. If so, add a tablespoon, stir it in, cook another 2 minutes and taste again. Don't put in too much sugar or it'll be overly sweet, so just add a bit at a time till you are happy with the tangy, tart, sweet balance. Remove from heat, let cool. It thickens up more when cool. If you refrigerate it, it gets even thicker. You can even freeze this but I would just use the extra to make my [Cranberry Sauce Spice Muffins with Streusel Topping](#). But that's just me.