

CRANBERRY ORANGE SAUCE

□ *yield:* **3 CUPS** □ *prep:* **5 MINUTES** □ *cook:* **15 MINUTES**
□ *total:* **20 MINUTES**

Skip the canned cranberry sauce and make it right at home. It's embarrassingly easy with just 3 ingredients!

★★★★★ 5 stars (43 ratings)



INGREDIENTS

- **¾ cup** water
- **¼ cup** freshly squeezed orange juice
- **2 tablespoons** orange zest
- **½ cup** sugar, *or more, to taste*
- **1 (12-ounce) bag** fresh cranberries

EQUIPMENT

- [Saucepan](#)
- [Microplane](#)

INSTRUCTIONS

- ¹ In a medium [saucepan](#), combine water, orange juice, orange zest and sugar over medium heat. Cook, stirring occasionally, until the sugar has dissolved.
- ² Stir in cranberries and bring to a boil; reduce heat and let simmer until sauce has thickened, about 15 minutes.
- ³ Let cool completely before serving.

NOTES

Adapted from [Annie's Eats](#)

This **Cranberry Orange Sauce** recipe is brought to you by **DAMN DELICIOUS**

<https://damndelicious.net/2013/11/15/cranberry-orange-sauce/>