



Easy Homemade Cranberry Sauce Recipe

Why I Love This Sauce

I make this cranberry sauce every November. The smell fills my whole kitchen. It smells like sweet berries and sunny oranges. It reminds me of all my favorite holiday meals.

This is not just a side dish. It is a memory in a bowl. It makes a big feast feel like home. That is why this recipe matters so much to me.

A Little Kitchen Story

My grandson tried to help me once. He was so excited. He stirred the pot a little too hard. We had tiny red dots on the wall! I still laugh at

that.

It is okay to make a little mess. The best cooking often does. The important part is the fun you have while doing it. What is your funniest kitchen memory?

How to Make It

First, wash your cranberries. Then put them in a pot. Add the orange juice and both sugars. Now turn on the heat.

Let it bubble softly. Stir it now and then. Soon, the berries will pop open. Doesn't that smell amazing? Cook it for about ten minutes. Then add a tiny pinch of salt.

The Magic of Simple Things

This recipe uses only a few things. But they work together so well. The brown sugar makes it taste deep and warm. The orange juice adds a bright, happy note.

Fun fact: Cranberries float in water! They have little air pockets inside. That is why they bob around when you wash them.

Let's Talk About Taste

The taste is both sweet and a little tart. It is a perfect mix. It is like a flavor party in your mouth. It makes your turkey and potatoes taste even better.

Do you like your cranberry sauce sweet or more tart? I am always curious how other families enjoy it.

A Final Thought

Let the sauce cool down completely. It gets thicker as it sits. This is a good lesson in patience. Good things often need a little time.

Making food for people is a way to show you care. That is why cooking matters. It is a simple way to share love. Will you be making any family recipes this year?



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Ingredients:

Ingredient	Amount	Notes
Fresh cranberries	1 (12-ounce) package	
Orange juice	3/4 cup	
Sugar	1/2 cup	
Light brown sugar	1/2 cup	Firmly packed
Salt	1 pinch	



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A Little Pot of Ruby Red Joy

Hello, my dear. Come sit with me for a moment. I want to tell you about my favorite cranberry sauce. It is not from a can. It is a simple pot of ruby red joy. I love the sound the berries make as they pop. It sounds like tiny fireworks. Doesn't that smell amazing?

See also [The Classic Screwdriver Cocktail](#)

My grandson calls it "the jam that giggles." I still laugh at that. Making it fills the whole kitchen with a sweet, tangy smell. It reminds me of crisp autumn leaves. Let's make some together. It is so much easier than you think.

Step 1: Rinse the Berries

First, give your cranberries a good bath. Rinse them in a colander under cool water. Look for any little stems or squishy ones to toss out. Shake off the extra water. This is the only chopping you will do. I find this part very peaceful.

Step 2: Combine Ingredients

Now, grab a medium saucepan. Put the clean berries right in. Pour in the orange juice and both sugars. The brown sugar makes it taste a bit like caramel. Give it a gentle stir. Now turn the heat to medium. (A hard-learned tip: Do not walk away for long. It can bubble over and make a sticky mess!).

Step 3: Simmer and Thicken

Soon, it will start to simmer. You will hear a soft popping sound. That is the berries bursting open! Stir it now and then. Cook it for about 10

minutes. It will get thick and shiny. Can you guess what sound tells you it's almost ready? Share below!

Step 4: Finish and Cool

Turn off the heat. Add a tiny pinch of salt. This makes all the flavors sing together. Let the pot sit on the stove to cool. The sauce will get even thicker as it cools. I always sneak a little taste with a spoon. It is so warm and sweet.

Cook Time 10 minutes

Total Time 20 minutes

Yield About 8 servings

Category Condiment, Side Dish

Let's Get Creative with Your Sauce

This sauce is a wonderful blank canvas. You can add so many little twists to make it your own. I love experimenting with different flavors. It makes each batch a new surprise. Here are a few of my favorite ideas to get you started.

- **Cinnamon-Orange Sparkle:** Add a cinnamon stick while it cooks. Use a teaspoon of orange zest, too.
- **Gingery Zing:** Stir in a tablespoon of very finely chopped crystalized ginger. It gives it a warm, spicy kick.
- **Apple Cranberry Crunch:** Swap the orange juice for apple cider. Add a handful of diced apple pieces.

See also [Ham and Pickle Pinwheel Appetizer Recipe](#)

Which one would you try first? Comment below!

Serving Your Masterpiece

Of course, this sauce is perfect next to your Thanksgiving turkey. But do not stop there! I love it all year round. Try it spooned over warm vanilla ice cream. Or spread it on a leftover biscuit for a lovely breakfast. It is also wonderful with soft, creamy brie cheese.

What should you drink with it? A cup of hot spiced apple cider is just right. For the grown-ups, a chilled glass of Riesling wine pairs beautifully. The sweetness of the wine loves the tart berries. Which would you choose tonight?



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Keeping Your Cranberry Sauce Happy

This sauce is a wonderful make-ahead friend. It keeps in your fridge for about ten days. Just use a clean jar with a tight lid.

You can also freeze it for months. I use small containers for this. That way, I can take out just what I need for a small meal.

I once made a huge batch for Thanksgiving. Having extra in the freezer saved my dinner in December. It was a happy little surprise for a Tuesday night.

Batch cooking like this saves you time later. It means a homemade treat is always close by. **Have you ever tried storing it this way? Share below!**

Fixing Little Kitchen Hiccups

Is your sauce too runny? Just cook it a few minutes longer. The steam will leave and the sauce will thicken up nicely.

Is it too sweet or too tart for you? A tiny pinch of salt can fix that. It balances all the flavors perfectly. I remember when I learned that trick. It changed my cooking forever.

Are your cranberries not popping? Give them a gentle press with your spoon. This helps them burst and release their juicy goodness.

Knowing these simple fixes builds your confidence. You learn that little mistakes are easy to mend. This makes cooking more fun and less scary. **Which of these problems have you run into before?**

See also [Easy Homemade Southern Pimento Cheese](#)

Your Cranberry Sauce Questions

Q: Is this recipe gluten-free? A: Yes, it is naturally gluten-free. All the ingredients are safe.

Q: Can I make it ahead? A: Absolutely. Make it up to three days before you need it.

Q: What can I use instead of orange juice? A: Apple juice works very well. It gives a slightly different, but still lovely, taste.

Q: Can I double the recipe? A: You can. Just use a bigger pot so it does not bubble over.

Q: Any fun add-in ideas? A: A sprinkle of cinnamon is wonderful. It makes the whole kitchen smell like the holidays. **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this cranberry sauce. It is a little jar of sweet and tart joy. I have shared this recipe with my own grandchildren.

Fun fact: Cranberries bounce when they are fresh! This is how farmers test them.

I would be so happy to see your creation. **Have you tried this recipe? Tag us on Pinterest!** Your photos make my day. Thank you for cooking with me today.

Happy cooking!

—Elowen Thorn.

You need to try !

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Easy Cranberry Sauce

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Cooking Method: [Stovetop](#)



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Difficulty: **Beginner**



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Prep time: **5 minutes**



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Cook time: **10 minutes**

Rest time: **30 minutes**



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Total time: **45 minutes**



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Servings: **8 servings**

Calories:**130 kcal**

Best Season: **Summer**

Description

This easy homemade cranberry sauce is the perfect balance of sweet

and tart, made with fresh cranberries, orange juice, and a pinch of salt.

Ingredients

- ☐ 1 (12-ounce) package fresh cranberries
- ☐ 3/4 cup orange juice
- ☐ 1/2 cup sugar
- ☐ 1/2 cup firmly packed light brown sugar
- ☐ pinch salt

Instructions

1. Rinse and drain the cranberries.
2. In a medium sauce pan, over medium heat, combine the cranberries, orange juice, sugar, and brown sugar. Bring to a simmer. Cook, stirring occasionally, until most of the cranberries have burst and the mixture has thickened – about 10 minutes. Add a pinch of salt and stir to combine.
3. Allow to cool. Sauce will thicken more as it cools. Store in the refrigerator in an airtight container for up to 10 days or freeze for up to 6 months.

Notes

For a different flavor, try adding orange zest, cinnamon, or a splash of Grand Marnier.

Keywords: Cranberry, Sauce, Thanksgiving, Side, Easy