



# Instant Pot Homemade Cranberry Sauce Recipe

## Introduction

If you're looking for a quick and delicious addition to your holiday meal, this Instant Pot Cranberry Sauce from Damn Delicious is the perfect recipe. Not only is it simple to make, but it also makes use of fresh or frozen cranberries, along with a delightful blend of flavors that will elevate your festive table.

## Detailed Ingredients with measures

2 (12-ounce) packages fresh or frozen cranberries

½ cup sugar  
½ cup brown sugar  
½ cup freshly squeezed orange juice  
2 strips (3-inch each) orange zest  
1 cinnamon stick (3-inch)  
¼ teaspoon ground cloves  
½ teaspoon vanilla extract

## Prep Time

10 minutes

## Cook Time, Total Time, Yield

Cook Time: 4 minutes

Total Time: Approximately 30-40 minutes (including natural pressure release)

Yield: About 4 cups

Enjoy this homemade cranberry sauce as a flavorful complement to your holiday dishes, providing a burst of tartness and sweetness that captures the essence of the season.

## Detailed Directions and Instructions

### Combine Ingredients

In a 6-quart Instant Pot®, combine cranberries, sugar, brown sugar, orange juice, orange zest, cinnamon stick, and ground cloves. Stir until well mixed.

### **Set the Instant Pot**

Secure the lid and select the manual setting. Adjust the pressure to high and set the timer for 4 minutes.

### **Release Pressure**

Once cooking is complete, allow the pressure to release naturally, which should take about 20-30 minutes.

### **Remove Additions**

Carefully remove the orange zest strips and cinnamon stick.

### **Mash the Mixture**

Using a wooden spoon, mash the cranberry mixture to your desired consistency. Stir in the vanilla extract.

### **Cool the Sauce**

Allow the sauce to cool completely before serving.

See also [Homemade Tortilla Chips Recipe Guide](#)

## **Notes**

### **Storage**

The cranberry sauce can be stored in an airtight container in the refrigerator for up to one week.

### **Flavor Adjustments**



Feel free to adjust the level of sweetness by adding more or less sugar according to your preference.

### **Serving Suggestions**

This cranberry sauce pairs well with turkey, ham, or as a topping for desserts like cheesecake.



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## **Cook techniques**

### **Using the Instant Pot**

The Instant Pot allows for quick cooking under pressure, significantly

reducing the time needed to make cranberry sauce. This appliance is ideal for achieving tender results with minimal effort.

### **Natural Pressure Release**

After cooking, allowing the pressure to release naturally is crucial for the best flavor and texture. This method gives the cranberries more time to break down and meld the flavors together.

### **Mashing to Desired Consistency**

Once the cranberries have cooked, you can mash them to your preferred texture. Whether you like your sauce chunky or smooth, adjusting the consistency can enhance your serving experience.

### **Incorporating Additional Flavors**

Adding vanilla extract at the end of cooking brings a warm, aromatic flavor to the sauce. This step enhances the overall taste and can be adjusted according to personal preference.

### **Cooling the Sauce**

Allowing the cranberry sauce to cool completely before serving is essential for the flavors to set and intensify. It also helps thicken the sauce, making it the perfect accompaniment to your holiday meals.

## **FAQ**

### **Can I use frozen cranberries?**

Yes, you can use frozen cranberries in this recipe without any adjustments to the cooking time.

**How long does homemade cranberry sauce last?**

Homemade cranberry sauce can last in the refrigerator for about one to two weeks when stored in an airtight container.

See also [Bananas Foster Cobbler Recipe Easy Dessert](#)

**Can I make this ahead of time?**

Absolutely! This cranberry sauce can be made several days in advance, allowing the flavors to develop further.

**Can I substitute the sugars?**

You can experiment with alternative sweeteners, but keep in mind that this may affect the flavor and consistency of the sauce.

**Is it possible to double the recipe?**

Yes, you can double the ingredients, but ensure the Instant Pot is not overfilled. Adjust the cooking time if necessary.

## Conclusion

This Instant Pot Cranberry Sauce is a delightful addition to any holiday meal. Its sweet-tart flavor profile, combined with hints of orange and warm spices, makes it a perfect complement to roasted meats and festive dishes. The ease of preparation ensures that you can enjoy more time with family and friends while still serving a delicious homemade sauce.

**Spiced Apple Cranberry Sauce**

Add diced apples and a bit of nutmeg to the cranberry mixture for a

delightful twist on traditional cranberry sauce.

### **Cranberry Pineapple Relish**

Incorporate crushed pineapple into the mix for a tropical twist that pairs well with ham or turkey.

### **Maple Walnut Cranberry Sauce**

Replace the sugars with pure maple syrup and add chopped walnuts for a rich, nutty flavor.

### **Cherry Almond Cranberry Sauce**

Mix in pitted cherries and a splash of almond extract for a sweet and nutty variation.

### **Spicy Cranberry Sauce**

Add a diced jalapeño and a pinch of cayenne for a zesty kick that elevates the flavor profile.

### **Cranberry Ginger Compote**

Stir in fresh or crystallized ginger to the sauce for a warm, spicy undertone that enhances the cranberries' tartness.





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