



Honey Maple Fresh Cranberry Sauce

A perfect partner for that Thanksgiving turkey

12-ounce package whole fresh cranberries
1/2 cup maple syrup
1/4 cup honey
2 fresh oranges, 1 tsp. zest and 1/2 cup juice
1/2 cup water
1 cinnamon stick

- Rinse cranberries and drain.
- Place cranberries into a medium-large pot.
- Add maple syrup, honey, 1 teaspoon orange zest, 1/2 cup orange juice, and water. Add the cinnamon stick; stir to combine.
- Cook the cranberries on medium-high heat until mixture begins to boil. Lower heat to medium-low, cook for about 12 to 15 minutes or until the mixture thickens, and cranberries begin to “pop.”
- Remove from heat; allow it to cool until room temperature. Remove the cinnamon stick.
- To store: place cranberry sauce in bowl; cover; place in refrigerator to chill.
- Serve cranberry sauce at room temperature. Yield: about 2 cups

Cook's Note: You can also use frozen cranberries for this recipe, but cook them for about 5 minutes longer or until the mixture thickens.

For the Recipe: Thanksgiving always found my mother boiling up sugar-sweet cranberry sauce, and I loved watching the berries “pop” around in the pot. She liked it smooth, so she strained the berries out, creating a velvety red sauce. Later, I discovered how wonderful these sweet/tart berries could complement savory dishes like turkey, ham, or even stuffing. Our family's treasured recipe soon found itself with whole berries, sweetened with natural honey, maple syrup, and oranges. It's a naturally sweet/tart side dish, that is still one of our favorites to serve for Thanksgiving.