

Orange Maple Cranberry Sauce

Yield: About 3 cups

Prep Time: 5 minutes

Cook Time: 20 minutes

Total Time: 25 minutes

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Sweetened with pure maple syrup instead of refined sugar, this easy homemade cranberry sauce recipe is a healthier spin on the favorite Thanksgiving condiment. We love the subtle seasonal flavors that the orange and cinnamon impart.

Ingredients:

- 3 cups fresh or frozen cranberries
- 1/3 cup pure maple syrup + more if needed
- 1 tablespoon orange zest
- 1/2 cup fresh orange juice
- 1/2 cup water
- Cinnamon stick

Directions:

1. Rinse the cranberries. Discard any mushy or under-ripe berries and stems.
2. Place a medium-sized saucepan over medium heat and add the cranberries, 1/3 cup pure maple syrup, orange zest, orange juice, water, and cinnamon stick. Cook, stirring occasionally, until the mixture comes to a boil. Continue boiling over medium heat until the berries burst and break down, forming a sauce, 15-20 minutes.
3. Taste for sweetness. If it's too tart, add more syrup - a tablespoon at a time - until the sauce tastes sweet enough for you.
4. Remove from the heat and let cool. Spoon into your serving container to serve or store in an airtight container, refrigerated, for 3-4 days. You can also freeze your cranberry sauce for up to 2 months - I do this every Thanksgiving! Just place the sauce in an airtight container or zipper freezer bag and transfer to the freezer. Move to the fridge to thaw about 24-48 hours before the big meal.

<http://www.kitchentreaty.com/orange-maple-cranberry-sauce/>