

SPICED CRANBERRY SAUCE



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program Online

Location:

View all programs at the [Canada Agriculture and Food Museum](#)

This ruby-red cranberry sauce is bursting with sweet and tangy flavour...perfect for the holiday season!

Ingredients

- 1 bag (600 g) fresh or frozen cranberries
- 1 cup (250 mL) water
- 3 tbsp (45 mL) orange juice
- 2 tbsp (30 mL) granulated sugar
- 2 tbsp (30 mL) maple syrup
- ¼ tsp (1.25 mL) ground cinnamon or 1 cinnamon stick
- Pinch of salt

Preparation

1. In a medium saucepan, combine the cranberries, water, orange juice, sugar, maple syrup, cinnamon stick, and a pinch of salt.
2. Stir the ingredients and bring to a boil.
3. Reduce the heat and simmer for about 12 minutes, stirring occasionally.

SPICED CRANBERRY SAUCE | 2

4. The cranberries will pop and the sauce will begin to thicken.
5. Remove from heat. Allow the sauce thicken for about five minutes. -
6. Discard the cinnamon stick and transfer the sauce to a serving bowl.
7. If not serving right away, cover and refrigerate until ready to serve.
8. Store sauce in an air-tight container in the fridge for one to two weeks, or freeze for up to three months.

Try this: A great side dish for the holidays, this sauce is also delicious served over your favourite yogurt and granola. Alternatively, it can be made into a festive spread by combining it with cream cheese...or added into a festive cocktail!