Cranberry & Blood Orange Sauce

Prep: 10 minutes | Simmer: 20 minutes | Makes: About 4 cups

Simmer cranberry and blood orange sauce with brown sugar and maple syrup, then finish with balsamic vinegar and butter. Navel oranges can substitute.

Ingredients

- 2 (12-ounce) bags cranberries
- Zest of 2 blood oranges
- ¾ cup blood orange juice
- ½ cup packed dark brown sugar
- ⅓ cup maple syrup
- ¼ cup water
- ¼ teaspoon kosher salt
- 2 teaspoons balsamic vinegar
- 2 tablespoons unsalted butter

Method

1. Place the cranberries, blood orange zest and juice, dark brown sugar, maple syrup, water, and salt in a large saucepan. Stir to combine.

2. Bring to a gentle boil over medium-high heat. Reduce the heat to medium-low and simmer for 15-20 minutes, stirring occasionally, until the cranberries have burst and the sauce has thickened.

3. Stir in the balsamic vinegar and unsalted butter until the butter melts.

4. Let cool for 15-20 minutes. Mash for a smoother sauce, if desired. Serve warm, at room temperature, or chilled.

Notes

Navel Oranges

If blood oranges aren’t available, navel oranges work beautifully. Use the same amounts of juice and zest; the sauce will still have a lovely citrus flavor, though its color may be a little lighter.

Frozen Cranberries

When fresh cranberries are in season at the grocery store, buy a few extra bags and freeze them for up to six months. You’ll have them ready to make this cranberry sauce all winter long.