Cranberry Sauce\n

Cranberries\n

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Quantity\n

4 cups sugar\n

4 cups water\n

8 cups fresh cranberries\n

1 cinnamon stick, optional\n

1 tbsp orange zest, optional\n

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Quality: Choose ripe, sweet berries with uniform color. \n

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Procedure\n

Bring water and sugar to a boil over medium-high heat and simmer for 5 minutes.\n

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Add cranberries into syrup and cook until they burst open. If making jellied cranberry sauce, turn off the heat and allow it to cool and then blend with an immersion blender. This step should be skipped if making whole berry sauce.\n

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Add in the cinnamon stick and simmer the cranberry sauce for about 15 minutes, until it begins to thicken and is able to slide off the back of a metal spoon.  Add the orange zest in the last few minutes of cooking.\n

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Ladle the cranberry sauce mixture into canning jars, leaving 1/4-inch headspace.  Remove air bubbles and seal with 2-part canning lids.\n\

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Either store in the refrigerator for immediate use, or process in a water bath canner for 15 minutes.  Turn off the canner and wait 5 minutes before removing the jars.  Allow the jars to cool to room temperature and check seals before storing at room temperature.\n