Easy Cranberry Sauce in Minutes

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You won’t believe how quick this Easy Cranberry Sauce comes together. It takes just minutes to make, and taste so much better than store bought you won’t be buying store anymore.

Fresh cranberries, oranges and cinnamon make this a favorite Thanksgiving side. Cranberry sauce is under rated. I love it and can’t image Turkey without Cranberry Sauce, they go together like peas in a pod.

And because it’s so easy to make- don’t save making it only on Thanksgiving, it’s a prefect bruschetta topping and delicious over ice cream!!

Things to about this Easy Cranberry Sauce in Minutes recipe

I love easy recipes that come together quickly, use few ingredients and taste delicious. This Easy Cranberry Sauce has the trifecta

for recipe love. It’s one of those recipes you just put in the pot and stir occasionally.

I will say that it does taste better the day after you make or even two days before you plan on serving it.

To add a festive touch to your holiday table serve this Easy Cranberry Sauce in a pretty serving bowl.

If you make this recipe please leave me a comment and don’t forget to tag me on Instagram with your creations. I love hearing from you it’s my favorite part!!!! And if your looking for more easy side dishes try my roasted parmesan broccoli side dish

Ingredients

- 1 lb. fresh cranberries
- 1 cup orange juice
- 1 cup sugar
- 2 cinnamon sticks
- 1 tablespoon orange rind
- 2 oranges peeled and pitted cut in small dice

Instructions

1. Rinse the cranberries
2. put all ingredients in medium saucepan
3. Simmer covered 15 minutes
4. Remove cinnamon sticks
5. Refrigerate over night