Cranberry Sauce

The whole berries in this cranberry sauce add intense texture and flavor. Thanksgiving dinner just wouldn't be the same without it!



Preserving Method:
Water-Bath-Canning

Makes about:
8 (8 oz) half pint jars

You will need

- 4 cups granulated sugar
- 4 cups water
- 8 cups fresh cranberries (about 2 lb)
- Grated zest of 1 large orange, optional

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Directions:

1. Prepare boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.

2. Combine sugar and water in a large saucepan. Bring to a boil over high heat, stirring to dissolve sugar. Boil hard for 5 minutes. Add cranberries and return mixture to a boil. Reduce heat and boil gently, stirring occasionally, until all berries burst, and liquid begins to sheet from a metal spoon, about 15 minutes. Stir in orange zest, if using, during the last few minutes of cooking.

3. Ladle hot cranberry sauce into hot jars leaving 1/4-inch headspace. Remove air bubbles. Wipe rim. Center lid on jar and apply band, adjust to fingertip tight. Place jar in boiling water canner. Repeat until all jars are filled.

4. Process jars in a boiling water canner for 15 minutes, adjusting for altitude. Turn off heat, remove lid, let jars stand 5 minutes. Remove jars and cool 12-24 hours. Check lids for seal, they should not flex when center is pressed.