



## Cranberry Sauce with Balsamic Recipe

*This recipe is lower in sugar than most sauce recipes. Notice that I did NOT say "low sugar". Cranberries are tart little suckers and you need the sugar. But I like a tart cranberry sauce and so I keep it on the lower end of the spectrum as far as traditional recipes go. You can add up to a 1/2 cup more sugar if you wish.*

*You don't have to use fresh squeezed OJ. You can use store bought or even water. But fresh squeezed is the best.*

*Yield: Two 1/2 pint jars (Plus a few tasty spoonfuls for the cook)*

### **Ingredients:**

- 1/2 cup freshly squeezed orange juice
- 1 1/2 cups sugar
- 12 oz bag of fresh or frozen cranberries (about 4 cups)
- 1 tsp. freshly grated orange rind
- 1 Tbsp. Balsamic vinegar

## **Directions:**

- 1) Prep your [water bath canner](#) and heat your jars in the water as you prepare the recipe.
  
- 2) In a medium sized, heavy bottom pan combine the orange juice and sugar. Heat over medium-high heat, stirring constantly just until the sugar dissolves.
  
- 3) Add the remaining ingredients and cook until the cranberries burst. (It is at this point you would add just a dab of butter to help reduce the foaming – like 1/2 tsp.)
  
- 4) Turn off heat and skim off foam if you wish.
  
- 5) Ladle the sauce into two half-pint canning jars, leaving a 1/2 inch headspace. Wipe rims and add canning lids.
  
- 6) Process in a water bath for 15 minutes. [Here is a link for altitude adjustments.](#)
  
- 7) If you are eating right away (within a week or two), you can skip the water bath. Let the sauce cool and then store in the refrigerator.