



- Easy Appetizers
- Thanksgiving
- Quick & Easy
- Healthy Eating
- Holidays & Parties
- The Next Iron Chef
- Recipes on TV
- Chef Recipes

Search Recipes, Shows & Chefs

Entire Site

My Recipe Box Sign In Register

Home Recipes Holidays and Parties Thanksgiving Cranberry Sauce Recipe

# Cranberry Sauce



Recipe courtesy Alton Brown, 2007  
 Show: [Good Eats](#) Episode: [Cran Opening](#)  
 Recipe categories: [Fruit](#), [Cranberry](#), [more](#)

Recipe **Ratings & Reviews (35)** Videos (1)



1 Video | Photo: Cranberry Sauce Recipe

**Rate This Recipe**  
 Read 35 Reviews

<b>Total Time:</b>	<b>12 hr 30 min</b>
Prep	10 min
Inactive	12 hr 0 min
Cook	20 min
<hr/>	
<b>Yield:</b>	6 to 8 servings
<hr/>	
<b>Level:</b>	Easy

## Ingredients

- 1/4 cup freshly squeezed orange juice
- 1/4 cup 100 percent cranberry juice, not cocktail
- 1 cup honey
- 1 pound fresh cranberries, approximately 4 cups

## Directions

Wash the cranberries and discard any soft or wrinkled ones.

Combine the orange juice, cranberry juice and honey in a 2-quart saucepan over medium-high heat. Bring to a boil and then reduce the heat to medium-low and simmer for 5 minutes. Add the cranberries and cook for 15 minutes, stirring occasionally, until the cranberries burst and the mixture thickens. Do not cook for more than 15 minutes as the pectin will start to break down and the sauce will not set as well. Remove from the heat and allow to cool for 5 minutes.

Carefully spoon the cranberry sauce into a 3 cup mold. Place in the refrigerator for at least 6 hours and up to overnight.

Remove from the refrigerator, overturn the mold and slide out the sauce. Slice and serve.

[Print Recipe](#)

[Full-Page View](#)

[Save to My Recipe Box](#)

[Review Recipe](#)

[E-Mail](#)

[Share It!](#)

0

Like 145



[Thanksgiving Main](#)

[Easy Appetizers](#)

[Perfect Turkey](#)

[More](#)



## Cinnamon Apple Cranberry Sauce

By: [Aaron McCargo, Jr.](#)



Advertisement

On TV

[Full Schedule](#) · [Shows A-Z](#)

Now  
On Air



[Food Network Specials](#)

Tonight  
10:00 PM



[Food Network Specials](#)

What's  
Hot



[The Next Iron Chef](#)  
Hosted by: [Alton Brown](#)

Most Popular Right Now

Recipes

[See More Recipes »](#)



[Good Eats Roast Turkey](#)

4051 Reviews  
Like 20k



[Southern Cornbread Stuffing](#)

535 Reviews  
Like 991

[Old-Time Beef Stew](#)

676 Reviews  
Like 4.2k

[Print Recipe](#)

## You Might Also Like



**Thanksgiving Mini Desserts**  
Betty Crocker



**Cranberry-Orange Sauce**  
By: Tyler Florence



**Green Apple and Ginger Chutney**  
By: Aarti Sequeira



**Apple-Pear Chutney**

[?]

## Browse Similar Recipes



**Home-Style Cranberry Sauce**



**Cranberry Sauce**  
By: Alton Brown



**Orange Cranberry Sauce**  
By: Patrick and Gina Neely



**Redder Than Red Cranberry Sauce**  
By: Nigella Lawson

## Side Dish Recipe Collections

[View All 40 Side Dish Collections](#)

[Bread Recipes \(713\)](#)

[Tomato Side Dish](#)

[Recipes \(1033\)](#)

[Stuffing Recipes \(556\)](#)

[Squash Casserole](#)

[Recipes \(12\)](#)

[Spinach Casserole](#)

[Recipes \(12\)](#)

[Spanish Rice Recipes \(14\)](#)

### Review This Recipe

You must be logged in to review this recipe.

[LOG IN](#) or [Sign Up to Review](#)

## Newest Ratings and Reviews

[Read all 35 reviews](#)



By [hdhaley71\\_12328633](#)  
Alton, VA  
on November 15, 2012

[Flag](#)

I followed the recipe exactly and was very disappointed in the results. I love cranberry sauces but this one was sour and the honey flavor was very strong. Won't make it again. Wondering if maple syrup instead of honey would work?

0 people found this review Helpful.  
Was this review helpful to you? [Yes](#) | [No](#)



By [Cesare Brocco](#)  
Plano, TX  
on November 25, 2011

[Flag](#)

Very tasty, and light. I add little cinnamon for kicks everyone love it.

1 people found this review Helpful.  
Was this review helpful to you? [Yes](#) | [No](#)



By [Cernan's Mom](#)  
on November 24, 2011

[Flag](#)

I have never been a cranberry sauce fan, but everyone else is, so I made this for Thanksgiving, and I have to say, not only did everyone ELSE love it, so did I!

I used maple syrup because I was out of honey (I needed all that I had for Michael Symon's fried brussel sprout recipe and,



### Photo Galleries



[Thanksgiving Desserts To-Go](#)



[Things to Grill in Foil](#)

### Videos

[Watch More Videos »](#)



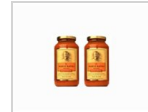
**Yummy Bacon Wrapped Appetizers**  
19289 views  
04:27



**Sweetie Pie's Mac and Cheese**  
19122 views  
00:02:11

### Today's Deal

[Browse More Products »](#)



**Alla Vodka Pasta Sauce by Mario Batali**  
\$16.95



**Nonstick Covered Sauce Pan by Calphalon**  
\$149.95

### See More Recipes Like This From Food.com

[Holidays and Events](#)  
[Potluck Recipes](#)  
[Holiday Dinner Party](#)  
[Easy Holiday Recipes](#)  
[Thanksgiving Recipes](#)

### Take Food Network on Your Next Grocery Trip



Access Food Network anywhere, anytime, including all your favorite recipes from star chefs. [Check It Out](#)

### Free Recipe of the Day Newsletter

Let Food Network chefs plan what's for dinner, with quick and easy recipes delivered to your inbox daily.

E-Mail Address:

[CONTINUE](#)

### Sponsored Links

I only had 12 ounces of fresh cranberries (because I didn't realize that the bag was not a pound but the cranberry sauce set perfectly and was still fantabulous.

0 people found this review Helpful.  
Was this review helpful to you? [Yes](#) | [No](#)

[Read all 35 reviews](#)



**Dishwasher Safe Reusable Canning Lids**

Tattler Reusable Canning Lids, guaranteed to last a lifetime & made in the USA! Click now & order!

[reusablecanninglids.com](http://reusablecanninglids.com)



**Add Great Flavor to Your Large Game**

Enhance your catch with this fat free, low calorie marinade! Order online for just \$7.99 today!

[tastelegend.com](http://tastelegend.com)



**Roasted Shallot & Garlic Sauce \$7.99**

This fat-free flavorful sauce brings good taste to the table! 30% OFF with coupon code: grilling2012

[sweetsunshine.com](http://sweetsunshine.com)



**Imported Italian Sauces & Tomatoes**

We offer the classic Italian staple of San Marzano tomatoes & much more! 10% OFF with code: VSW10

[ilmercatoitaliano.net](http://ilmercatoitaliano.net)

Privacy

VSW FeatureLink

**Ideas From Food Network**

[Spiced-Up Main Dishes](#)  
[Rachael's Waldorf Salad](#)

[Sunny's Best Recipes](#)  
[Fall Farmers' Market Favorites](#)

[Mingle-Friendly Finger Foods](#)  
[Most-Popular Healthy Recipes](#)

[Delicious Breakfast Recipes](#)  
[Paula's Green Eggs and Ham](#)

[Timesaving Dinner Strategies](#)  
[Contests and Promotions](#)

**More From Food Network**

[Social: Facebook and More](#)  
[Sweepstakes and Contests](#)  
[iTunes and Mobile](#)  
[Food Network Everywhere](#)  
[Share Our Strength](#)  
[Recipes A-Z](#)  
[Topics A-Z](#)

**Food Network Family**

**Cooking Channel**



[Mix and Match Top](#)  
[Thanksgiving Recipes This Holiday](#)

**Food.com**

[15 Top Stuffing Recipes](#)  
[10 Thanksgiving Horror Stories](#)  
[Three-Ingredient Appetizers](#)

**Travel Channel**

[Travel Like James Bond](#)  
[Celebrity Destination Weddings](#)  
[Hot Winter Vacations](#)

**Food Network Everywhere**

[NEW APP: FN Favorites-Soups](#)  
[Enter the Merry Fieri Sweepstakes](#)  
[Get Food Network Magazine](#)

[FoodNetwork.com Home](#)

[Recipes & Cooking](#)

[Quick & Easy](#)

[Healthy Eating](#)

[Holidays & Parties](#)

[Shows](#)

[Chefs](#)

[Video](#)

[Shop](#)

[Search Recipes, Shows & Chefs](#)

International Editions

© 2012 Television Food Network G.P. All rights reserved.

[Site Map](#) [Terms of Use](#) [Privacy Policy](#) [Ad Choices](#)

[Infringements](#) [About](#) [Advertise With Us](#) [Help](#) [Contact Us](#)

See All of Scripps Networks Digital