

Homemade Cranberry Sauce

Ingredients:

- 20-24 ounces of fresh or defrosted frozen Cranberries
- 2 cups apple cider
- 1.5 cups sugar
- 1 teaspoon cinnamon

Instructions:

Start by rinsing the fresh or frozen cranberries. Pour the apple cider into a sauce pan and bring to a boil. Reduce to a simmer and add the sugar. Stir constantly until all of the sugar is dissolved. Then add the cranberries and cinnamon. Continue to simmer on medium heat and stir occasionally until most of the cranberries have burst, approximately 10 minutes. Watch it close so it does not boil over. After about 10 minutes, remove the pan from heat and allow the sauce to cool to room temperature. It will thicken as it cools. Refrigerate the sauce overnight, where it will continue to thicken. Remove the sauce from the refrigerator 1-2 hours prior to serving.