

Spiced Orange Cranberry Sauce: Warm, Sweet & Tangy Holiday Essential

Spiced Orange Cranberry Sauce: The Warm, Sweet & Tangy Heart of Your Holiday Table!



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15 min

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INGREDIENTS

12 oz (340g) fresh or frozen cranberries

$\frac{3}{4}$ cup granulated sugar (adjust to taste)

$\frac{1}{2}$ cup orange juice (freshly squeezed preferred)

1 tablespoon orange zest (freshly grated)

... teaspoon ground cinnamon

$\frac{1}{8}$ teaspoon ground cloves

$\frac{1}{8}$ teaspoon ground nutmeg

Pinch of salt

Optional: ... teaspoon vanilla extract or a splash of bourbon for depth

Swaps and Notes:

Cranberries: Fresh or frozen cranberries both work perfectly. If using frozen, there's no need to thaw them first; they will burst as they cook.

Sugar: $\frac{3}{4}$ cup is a good starting point for balancing the tartness of cranberries. Adjust to your preference - if you like it tarter, use less; if sweeter, add a bit more. You can always add more after it's cooked and cooled slightly.

Orange Juice & Zest: Freshly squeezed orange juice and zest provide the best vibrant citrus flavor. Do not skip the zest!

Spices: The blend of cinnamon, cloves, and nutmeg creates a classic holiday aroma. You can adjust the quantities or add a tiny pinch of allspice or ginger for more complexity.

Vanilla Extract/Bourbon (Optional): These add a lovely layer of warmth and sophistication to the

finished sauce. A splash of Grand Marnier or Cointreau would also be delicious.

Consistency: The sauce will thicken considerably as it cools, so don't be alarmed if it seems a bit thin when hot.

Directions:

Combine Ingredients: In a medium saucepan over medium heat, combine the fresh or frozen cranberries, granulated sugar, orange juice, and orange zest.

Add Spices & Salt: Stir in the ground cinnamon, ground cloves, ground nutmeg, and a pinch of salt.

Simmer & Burst: Bring the mixture to a gentle simmer, stirring occasionally. Continue to cook for 10-15 minutes, or until the cranberries begin to burst and the sauce thickens slightly. The cranberries will pop as they release their natural pectin.

Add Optional Enhancers: Remove from heat. Stir in the vanilla extract or bourbon (if using) now, ensuring the alcohol cooks off but the flavor remains.

Cool & Thicken: Let the sauce cool completely to room temperature. The sauce will continue to thicken significantly as it cools.

Store: Once completely cool, transfer the sauce to an airtight container. Refrigerate for up to one week or freeze for longer storage.

Tips for Success:

Don't Overcook: Cook just until the cranberries burst and the sauce thickens slightly. Overcooking can lead to a jammy, overly thick texture.

Taste and Adjust: Always taste the sauce after it's cooled slightly. Adjust sugar for sweetness, or a tiny squeeze of lemon juice for more tartness if desired.

Fresh Citrus: Freshly squeezed orange juice and zest make a noticeable difference in flavor.

Whole Cranberries Burst: It's satisfying to hear the cranberries pop! This indicates they are releasing their pectin and juices.

Patience with Cooling: The sauce truly thickens as it cools, so trust the process.

Serving Suggestions and Pairings:

Holiday Meals: The perfect accompaniment to roasted turkey, chicken, ham, or pork tenderloin.

Breakfast & Brunch: Spoon over pancakes, waffles, French toast, oatmeal, or yogurt. It's wonderful on biscuits or scones.

Desserts: Delicious swirled into muffins (like my [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#)), dolloped on top of cheesecake, or served with vanilla ice cream.

Sandwiches: A surprising and delicious spread for

turkey sandwiches.

Storage and Leftover Tips:

DIRECTIONS

1. **Making :** Spiced Orange Cranberry Sauce is incredibly simple, simmering on the stovetop to perfection!
2. **Combine :** Ingredients: In a medium saucepan over medium heat, combine the fresh or frozen cranberries, granulated sugar, orange juice, and orange zest.
3. **Add :** Spices & Salt: Stir in the ground cinnamon, ground cloves, ground nutmeg, and a pinch of salt.
4. **Simmer & :** Burst: Bring the mixture to a gentle simmer, stirring occasionally. Continue to cook for 10-15 minutes, or until the cranberries begin to burst and the sauce thickens slightly. The cranberries will pop as they release their natural pectin.
5. **Add :** Optional Enhancers: Remove from heat. Stir in the vanilla extract or bourbon (if using) now, ensuring the alcohol cooks off but the flavor remains.
6. **Cool & :** Thicken: Let the sauce cool completely to room temperature. The sauce will continue to thicken significantly as it cools.
7. **Store:** Once completely cool, transfer the sauce to an airtight container. Refrigerate for up to one week or freeze for longer storage.
8. **Tips for Success:** Don't Overcook: Cook just until the cranberries burst and the sauce thickens slightly. Overcooking can lead to a jammy, overly thick texture.
9. **Taste and :** Adjust: Always taste the sauce after it's cooled slightly. Adjust sugar for sweetness, or a tiny squeeze of lemon juice for more tartness if desired.
10. **Fresh :** Citrus: Freshly squeezed orange juice and zest make a noticeable difference in flavor.
11. **Whole :** Cranberries Burst: It's satisfying to hear the cranberries pop! This indicates they are releasing

their pectin and juices.

12. **Patience with :** Cooling: The sauce truly thickens as it cools, so trust the process.
13. **Serving Suggestions and Pairings:** This Spiced Orange Cranberry Sauce is an absolute essential for your holiday table and beyond:
14. **Holiday : Meals:** The perfect accompaniment to roasted turkey, chicken, ham, or pork tenderloin.
15. **Breakfast & : Brunch:** Spoon over pancakes, waffles, French toast, oatmeal, or yogurt. It's wonderful on biscuits or scones.
16. **Desserts:** Delicious swirled into muffins (like my [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#)), dolloped on top of cheesecake, or served with vanilla ice cream.
17. **Sandwiches:** A surprising and delicious spread for turkey sandwiches.
18. For other fantastic fall-inspired treats, you might also enjoy my [These Caramel Apple Pie Cookies Are My Favorite Fall Treat in Bite-Sized Form](#) or my creamy [Salted Caramel Apple Butter](#).
19. **Storage and Leftover Tips:** Store the cooled Spiced Orange Cranberry Sauce in an airtight container in the refrigerator for up to 1 week. It makes great leftovers! For longer storage, freeze in freezer-safe containers or freezer bags for up to 3 months. Thaw in the refrigerator overnight before serving.
20. **More Recipes You Will Love:** If you loved the sweet-tart flavors and comforting nature of this sauce, here are a few more delightful fall-inspired recipes that I think you'll absolutely love:
21. For another simple and comforting no-bake fall delight, my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) is perfect.
22. For a fantastic sweet-tart fruit sauce that pairs well with many dishes, check out my [Strawberry Rhubarb Sauce](#).
23. And for a wholesome way to enjoy bananas, my [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#) is a must-make.
24. For a classic, crowd-pleasing dessert that feeds a big family, don't miss my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).
25. **Final Thoughts:** This Spiced Orange Cranberry Sauce is a true holiday essential - vibrant, flavorful, and incredibly easy to make from scratch. It adds a beautiful homemade touch to any festive meal and will quickly become a cherished tradition. Give it a simmer, and enjoy the warm, sweet-tart taste of the season!

SWAPS & NOTES

The blend of cinnamon, cloves, and nutmeg infuses the sauce with that quintessential warm, inviting aroma that truly signals the holiday season.

It's quick to make, can be prepared ahead of time, and adds a beautiful burst of color and flavor to any festive meal.

If using frozen, there's no need to thaw them first; they will burst as they cook.

Sugar: $\frac{3}{4}$ cup is a good starting point for balancing the tartness of cranberries.

TIPS FOR SUCCESS

Don't Overcook: Cook just until the cranberries burst and the sauce thickens slightly.

Overcooking can lead to a jammy, overly thick texture.

Taste and Adjust: Always taste the sauce after it's cooled slightly.

Adjust sugar for sweetness, or a tiny squeeze of lemon juice for more tartness if desired.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spiced-orange-cranberry-sauce-warm-sweet-tangy-holiday-essential/>