

RECIPE: Cranberry Sauce

Stovetop directions

Step 1: Dump contents of gallon freezer bag into a large deep saute pan on the stovetop and set heat to medium high. (frozen cranberries will thaw quickly)

Step 2: Bring cranberries to a boil.

Step 3: Cover and let simmer 20-25 minutes. (Cranberries will start to pop open and mix together into a sauce when finished)

Step 4: Once sauce comes together remove from heat and serve (If you like it warm). Or store in serving container and set into fridge to cool.

Step 5: Serve when ready. (Sauce will thicken in fridge)

Instant pot directions

Step 1: Dump contents of gallon freezer bag into instant pot.

Step 2: Cover with lid, be sure vent is in sealed position, and set to high pressure for 2 minutes.

Step 3: Natural Pressure Release (NPR) for 5-10 minutes, then Quick Release (QR).

Step 4: Stir (Adding in extra honey for added sweetness if desired) then store in fridge to cool if desired. (Sauce will thicken in fridge)

Expiration date: _____



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