

# Canning Homemade Cranberry Sauce for Thanksgiving



This cranberry sauce is bursting with citrus and warm spices, perfect for Thanksgiving dinner or as a holiday gift!

## Your Key Ingredient to Food Preservation:

[NESCO Smart Canner](#)

[NESCO 6-Piece Canning Kit](#)

## Ingredients:

- 3 lbs fresh cranberries (four 12 oz bags)
- 2 cups water
- 2 oranges, juiced and zested
- 1 lemon, juiced and zested
- 4 cups white granulated sugar

- 1 tsp ground cinnamon
- $\frac{1}{4}$  tsp ground ginger
- $\frac{1}{4}$  tsp ground cardamom
- $\frac{1}{4}$  tsp allspice
- $\frac{1}{4}$  tsp ground nutmeg
- $\frac{1}{8}$  tsp ground cloves
- Pinch of salt

### **Directions:**

1. Wash jars, lids, and rings. Keep jars warm until ready to use.
2. Add 3 quarts of water to the inner pot of the Smart Canner and set to *Water Bath Canning* mode.
3. In a large pot, combine cranberries, water, orange juice, lemon juice, and zest.
4. Bring the mixture to a boil over medium-high heat.
5. Stir in sugar, cinnamon, ginger, cardamom, allspice, nutmeg, and cloves.
6. Reduce heat and simmer for 10-15 minutes until the cranberries burst and the sauce thickens.
7. Ladle the hot cranberry sauce into sterilized jars, leaving  $\frac{1}{2}$ -inch headspace.
8. Remove air bubbles by running a spatula or chopstick along the inside of the jars.
9. Wipe the rims of the jars clean with a damp cloth. Place lids on top and screw bands on finger-tight.
10. Place the filled jars into the NESCO Smart Canner.
11. Place liner pot in canner.
12. Place canning rack in bottom of the liner pot.
13. In water bath setting the jars must be completely covered with water that's at least 1-2 inches above the top of the jars.
14. Press WB/Steam button on the control panel.
15. Press the TIME (+) to set time for 10 minutes for half

pints.

16. Make sure the Pressure Limiting Valve is set to Exhaust.
17. Press Start button (DO NOT press Pressure Cook)
18. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the Pressure Exhaust Valve when boil has been reached.
19. Press Start again when the constant stream of steam is seen, the timer will automatically start.
20. Once the timer goes off, allow the canner to naturally release pressure for 10 minutes, then carefully release any remaining pressure manually.
21. When the canning cycle is complete, carefully remove the jars and allow them to cool on a towel. Check that the lids are properly sealed by pressing the center; if the lid doesn't flex, it's sealed.

Store your jars of cranberry sauce in a cool, dark place for up to a year. Once opened, refrigerate and use within a few weeks.

**CAUTION: DO NOT** hit start a 3rd time. This will result in the unit shutting down completely.

**When WB function is complete:** Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.