## Slow Cooker Homemade Cranberry Sauce (Canning too!)



Homemade cranberry sauce made easy! Cook in your NESCO Slow Cooker, then preserve jars safely with the Smart Canner. Sweet, tangy, and ready to enjoy!
Your Key Ingredient:

NESCO Slow Cooker

NESCO Digital Smart Canner

## Ingredients:

- 1 (12 oz) bag fresh cranberries
- 1 cup orange juice
- 1 tablespoon orange zest

- 1 cup sugar (adjust to taste)
- 2 tablespoons water
- Optional add-ins: cinnamon stick, cloves, or a splash of vanilla

## Instructions:

- 1. Add cranberries, orange juice, orange zest, sugar, water, and any optional add-ins to your **NESCO Slow Cooker**. Stir to combine.
- 2. Cook on **HIGH for 3-4 hours** or **LOW for 7-8 hours**, stirring occasionally until the cranberries burst and the sauce thickens.
- 3. Remove any add-ins and let the sauce cool— it will continue to thicken as it sets.
- 4. Spoon the cranberry sauce into clean canning jars.
- 5. Use your **NESCO Digital Smart Canner** to safely can the jars, following proper canning guidelines.
- 6. Store in a cool, dry place for up to a year, or refrigerate and enjoy right away!