

Slow Cooker Homemade Cranberry Sauce



Homemade cranberry sauce made easy! Cook in your NESCO Slow Cooker. 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 the cranberries, orange juice, orange zest, sugar, water, and any optional add-ins to your **NESCO Slow Cooker**. Stir to combine.
2. Cover and cook on **HIGH for 2–3 hours** or **LOW for 4–5 hours**, stirring occasionally, until the cranberries burst and the sauce begins to thicken.
3. Remove the cinnamon stick and cloves, if used. Stir the sauce and taste, adding more sugar if desired.
4. Turn off the slow cooker and let the cranberry sauce cool for about 15–20 minutes. It will continue to thicken as it cools.
5. Serve warm or refrigerate until chilled. Enjoy as a side dish, or spoon over your favorite holiday dishes!