Saint Paul Public Schools’
Homemade Cranberry Sauce

Tart, sweet, and locally sourced, this side dish pairs well with your favorite holiday meal or can also be used as a toast topping, an applesauce or oatmeal mix-in, or baked with apples and a crumb topping for an apple-cranberry crisp.

YIELD
Eight ¼-cup servings

INGREDIENTS
- 12-ounce package fresh cranberries *(locally sourced if possible)*
- ¾ cup sugar
- ½ cup orange juice
- ½ cup water

DIRECTIONS
- Combine sugar, water and orange juice in an uncovered pot. Bring to a boil.
- Add cranberries and continue to boil gently until skins burst, about 15 to 20 minutes. Be careful not to overcook.

NUTRITIONAL INFORMATION
PER 1/4 CUP SERVING
CALORIES 91
TOTAL FAT 0.08 g
CARBS 23.46 g
SODIUM 0.9mg
CHOLESTEROL 0 mg
FIBER 1.44 g
VITAMIN C 10.28 mg