

This cranberry ketchup and my simple cranberry sauce are a tasty addition to any meal—and not just for the holidays. Freeze some extra bags of cranberries to make throughout the year.

Cranberry Ketchup

This recipe makes about 3 cups

Ingredients

1 cup finely chopped red onion
2 cups of water
4 cups of fresh or frozen cranberries (not thawed)
2 strips of fresh orange peel
½ cup packed light brown sugar
½ cup regular sugar
½ tsp Chinese five-spice powder
1½ tsp salt

Directions

Simmer the onion in water for about 10 minutes, uncovered until tender. Add cranberries and orange peel and continue to simmer uncovered until the berries are collapsed, probably another 10 minutes. Discard the zest and purée the berries in a food processor. Force the purée through a sieve into a saucepan, discarding the solids. Stir in all the sugar, the five-spice powder, salt and simmer for 5 minutes, stirring occasionally. Cool completely and keep in a covered jar in the fridge.

Cranberry Sauce

This is a thick sauce that you can spoon onto your plate.
Makes about 2 cups enough for about 6 to 8 servings

Ingredients

¾ cup freshly squeezed orange juice
½ cup water
¼ - ½ cup of sugar
3½ cup fresh or frozen cranberries (12 ounces)
½ tsp freshly grated orange zest

Directions

Bring the orange juice, water and sugar to a boil, stirring until the sugar is dissolved. Add cranberries and simmer until berries are popping, 10 to 12 minutes. Stir in the zest and cool.

Guten Appetit!

Recipe for Cranberry Ketchup adapted from Gourmet magazine

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Last year I made this delicious and seasonal condiment for the first time and I know that I will make it from now on.

November is here, the days are shorter and we even got some much needed rain here in California. Thanksgiving is just around the corner. For years and years I have cooked for a large group of people.

Tradition, I love that song from Fiddler on the Roof.