

Quick
&
Easy



Instant Pot Cranberry Sauce

Yield: 3 cups

Instant Pot cook time: 4 min.

Prep: 5 min.

Release Time: 25 min.

Total time: 34 min.

Ingredients:

2 (12 oz.) bags fresh or frozen cranberries

1/2 cup sugar

(sweeteners can be reduced or subbed to fit your dietary needs)

1/2 cup brown sugar (maple sugar is good too!)

1/2 cup freshly squeezed orange juice

2 (3 in). strips of orange zest

1 cinnamon stick

1/4 tsp. ground cloves

1/2 tsp. vanilla extract

Directions:

1. Place all of the above ingredients in your instant pot, except for the vanilla. Stir well to combine.
2. Lock the lid in place and turn the vent to sealing. Choose manual setting, high pressure, 4 min.
3. Let the pressure release naturally. This should take 20-25 min.
4. Remove orange zest and cinnamon. Mash or blend with an immersion blender until it is the desired consistency.
5. Stir in vanilla. Let cool. Can be refrigerated 5-7 days.