

Pressure Cooker Cranberry Sauce

Ingredients

- 1 (12 oz - 16 oz) pkg Cranberries, fresh or frozen
- 1/2 tsp Orange Zest (grated)
- 1/8 tsp Cinnamon (optional)
- 1/3 cup Orange Juice (fresh squeezed is best) or water
- 1 cup Sugar (If you like it more tart, back off the sugar by 1/4 cup)

Instructions

1. Add the cranberries, zest, cinnamon, and juice to the inner pot of your pressure cooker. Then pour the cup of sugar over the berries, but do not stir.
2. Close the lid and seal your valve.
3. Set your pot to high pressure for 2 minutes and make sure your “Keep warm button” is not turned on.
4. When the cycle finishes, allow the pot to natural pressure release for 5 minutes or so.
5. Using short bursts, release the pressure until the pressure button falls.
6. Stir well and taste. You can add more sugar (for sweeter sauce) at this point. Start with 1 tablespoon at a time, stirring well between additions.
7. The sauce will thicken as it cools.

NOTE: This recipe can be doubled, but keep the cook time the same.