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# Michael Symon's Cranberry Sauce with Bourbon and Orange

*Michael Symon*

*Food Network Magazine - November, 2021*

Preparation Time: 15 minutes

Start to Finish Time: 45 minutes

**2 cups sugar**

**1/2 cup bourbon**

**2 sticks cinnamon**

**2 large coins peeled fresh ginger**

**zest of one orange**

**juice of four oranges**

**1 pound (four cups) cranberries, thawed if frozen**

**1 vanilla bean, split lengthwise and seeds scraped**

In a one-quart saucepan, combine the sugar and bourbon, stirring well. Add the cinnamon sticks, ginger and orange zest and juice. Bring to a boil over medium heat, stirring to dissolve the sugar. Reduce the heat to medium-low and simmer until the liquid begins to reduce a bit, 5 to 7 minutes.

Add the cranberries and vanilla bean and seeds to the pan and continue to simmer until the cranberries are soft and breaking apart and the sauce begins to thicken, 12 to 15 minutes. (If desired, mash the cranberries with a sturdy whisk or potato masher, just to break them up. Simmer to thicken a little bit more, about 5 minutes.)

Remove the pan from the heat and discard the cinnamon sticks, ginger pieces and vanilla bean. Let the sauce cool.

Serve warm or at room temperature; or refrigerate for up to ten days - the flavors will only get better as they chill out in the refrigerator.

## Side Dishes

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*Per Serving (excluding unknown items): 1908 Calories; 1g Fat (0.3% calories from fat); 1g Protein; 423g Carbohydrate; 11g Dietary Fiber; 0mg Cholesterol; 10mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Fruit; 0 Fat; 27 Other Carbohydrates.*