

SIDE DISH

Seriously Orange Cranberry Sauce

7 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
17 min	2 min	15 min	12	\$0.38	88 kcal



Seriously Orange Cranberry Sauce might be a good recipe to expand your side dish repertoire. This recipe serves 12. For 38 cents per serving, this recipe covers 2% of your daily requirements of vitamins and minerals. One portion of this dish contains roughly 0g of protein, 0g of fat, and a total of...

Ingredients

- ☐ 12 ounce package fresh cranberries
- ☐ 1 cup fresh orange juice (about 2 oranges)
- ☐ ½ cup orange marmalade
- ☐ 2 tablespoons grated orange rind
- ☐ ½ cup sugar (to taste)

EQUIPMENT Sauce pan

Method

- 1 Combine marmalade and orange rind, and set aside.
- 2 Combine juice and sugar in a medium saucepan; bring to a boil.
- 3 Add cranberries; return to boil. Reduce heat; simmer for 10 minutes or until cranberries pop and sauce begins to thicken.
- 4 Remove from heat; stir in marmalade mixture. Cover and chill.

Nutrition per serving

88	0 g	0 g	23 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			0 g · 0% of daily needs
Fibre			1.3 g · 5% of daily needs
Sugar			19.3 g · 21% of daily needs
Sodium			8.4 mg · 0% of daily needs
Cholesterol			0 mg · 0% of daily needs
Vitamin C			16.3 mg · 20% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/seriously-orange-cranberry-sauce-148518