

Bob's *Cranberry Orange Sauce*

Canned 1/17/15

Ingredients

4 ½ lbs (6-12 oz bags or about 18 cups) fresh cranberries
9 cups white sugar (made into brown sugar w/9 tbs molasses) or brown sugar
6 oranges
water

Instructions

Prepare jars and canner. This recipe makes about 12 ½ pints. First recipe made 4-pints plus 17-½ pints. **You must follow canning protocol separate from this recipe.**

Prepare brown sugar by adding 9 tablespoons unsulphured molasses to 9 cups sugar. This amount requires the use of an electric hand mixer. Mix until all the lumps of molasses are gone and the sugar is a consistent color. You may need to use a strong spoon to break up some of the globs near the end of the mixing. (This is much cheaper than buying brown sugar and is the same thing.)

Clean the orange's exterior well but do not scrape or brush the skin. Cut in half and juice all the oranges with a hand or electric juicer (do not use any kind of compression juicer). Save the juice after removing any seeds (pulp, large or small, is OK). With a strong spoon remove the pulp and some of the pith from each half orange rind being careful not to gouge into the skin. Cut the top or bottom end off each orange rind and throw the ends away. Now slice the remaining rinds into 1/16 to 1/8 inch slices. They should be about 1 to 1 ½ inches long. Save the rind.

This should be about the time to add hot water to the canning pot with all the jars and begin to heat on high for boiling. I use a second small pot for the lids so they are easier to fetch from the boiling water.

Add enough water to the saved orange juice to make 5 ½ cups of liquid. Add this liquid to the sugar in a large non-reactive pot – heat and stir. Once the sugar is dissolved add the orange rinds and bring the pot to a boil. Once boiling carefully add all the cleaned cranberries. With the heat on high to medium high, stir the pot and bring the whole mess to a boil. This will take some time, but you should be careful to stir to prevent sticking and ALSO to prevent the pot from boiling over when it first reaches a boil. As the pot is heated you will hear the cranberries popping. That's OK. Turn down the heat a little and cook the mixture until a majority of the cranberries show signs of popping/cooking, being careful not to boil too vigorously and be sure to stir almost constantly bringing up the material from the bottom to the top of the pot or pressing the floaters on the top to the bottom for cooking. This should take about 5 to 10 minutes after it first comes to a boil depending on the size of the pot and the heat available from your stove.

Turn the heat way back to keep the pot hot and begin to ladle into your chosen size jars. Be careful to realize that the mass of fruit will still float; so as you ladle, be sure to pick up liquid from the bottom along with the fruit that floats. This way all your jars will have a consistent amount of liquid. (Yes, my first batch had the last few jars very liquid.) Remove air bubbles as necessary, clean the jar tops and attach boiled lid and ring to the jar and hand tighten. Set each jar into the boiling water of the canner. When all is loaded bring the canner to a full boil and process for 15 minutes.

When complete remove the jars from the canner and place on a towel in a non-drafty location. Let them cool. Check for seal. Remove rings and store for another day.