

Cranberries and Honey

Makes 4 cups (can easily be halved)

I'm not here to convince you that fresh cranberry sauce is better than canned, because I believe in both. But this version of fresh, which is barely sweetened only with honey, is a nice way to celebrate the simplicity of cranberries and remind yourself why you included them in the first place: for texture, for sauciness, for sweetness, for acidity. This is a pretty austere (dare I say, elegant?) version, not at all syrupy or cloying. Some of you may actually want more sweetness (which can be added in the form of more honey or sugar), or another ingredient to "pep it up" (some freshly grated ginger, orange juice, black pepper, etc), but I enjoy the natural purity of two ingredients helping each other out to make something better than the sum of their parts.

Ingredients

**2 12-ounce. packages (or 6 cups)
cranberries, fresh or frozen**

**1 12-ounce container (honeybear!) honey
(1 ½ cups)**

Small pinch kosher salt

**½ cup fresh orange, lemon, lime, or
grapefruit juice (optional)**

**Freshly grated citrus zest or ginger
(optional)**

Instructions

- 1 Combine cranberries, honey, and the smallest little pinch of kosher salt in a medium pot (if using frozen, no need to defrost!).
- 2 Bring to a boil, reduce heat to medium, and add ½ cup water. Cook, stirring occasionally, until the cranberries burst, first looking juicy and runny, then rather quickly thickening to a jammy/paste-like texture (a few whole stubborn cranberries that refuse to burst is fine with me).
- 3 Remove from heat, and add anything from orange zest or juice to freshly grated ginger, if you like. Transfer to a container, and let cool completely before refrigerating (cranberries can be served at room temperature as well, but will firm up as they chill).

DO AHEAD: Cranberries can be made at least 1 week ahead, refrigerated.

LEFTOVERS: This makes an admittedly large amount of cranberry sauce, but since it keeps so well for so long and you never know who's gonna surprise you by putting a full cup of it onto their plate, it's nice to have extra. To do what with? Put on a sandwich? I don't know.