

Home-style Cranberry Juice

Prep Time: 5 min

Cook Time: 5-10 min

Servings: 1 Quart

Home-style Cranberry Juice uses only 3 ingredients, is easy to make and the flavor is simply crantastic! Cranberries are tart at all stages of ripeness and are most often sweetened before eating. Making your own cranberry juice allows you to control the amount of added sugar. Mix with seltzer for a sparkling delight or mix with hot water and a slice of lemon for a soothing tea.



Ingredients

- 1 quart whole cranberries, fresh or frozen
- 1/2 cup sugar, honey or maple syrup
- 1 quart water

Steps

1. Wash cranberries, remove and discard any stems.
2. In a large saucepan bring water and sugar to a low boil.
3. Add the cranberries and boil until they pop. About 5 minutes.
4. Turn off heat, use a vegetable masher or back of spoon to lightly mash for additional flavor and a pulpier cranberry juice.
5. Position a strainer over large bowl or pot to catch liquid. Be sure the strainer holes are within the container you are straining in to.
6. Carefully pour mixture into strainer. Liquid will separate from fruit. Let stand for a few minutes to allow all juice to drain. You may stir the pulp mixture to extract all liquid.
7. Remove strainer and set aside liquid to cool.* Transfer to a pitcher or jar with a tight fitting lid.
8. Store in refrigerator. Will last 8-12 days. Can also be frozen.
* Not a fan of pulp, strain a second time.