



Cranberry Sauce

6-8 servings

INGREDIENTS

- 4 Cups (12-oz package) fresh or frozen cranberries, rinsed in colander (Pick out and discard any that are damaged or bruised)
- 1 Cup sugar
- 1 Cup water
- Optional: 1/2 Cup chopped Pecans, pinch or two of orange zest, cinnamon, nutmeg, or allspice, to taste

DIRECTIONS

1. Bring water and sugar to a boil in a medium saucepan on high heat. Stir to dissolve the sugar.
2. Add the cranberries to the pot and return to a boil. Lower heat and simmer for 10 minutes or until most of the cranberries have burst.
3. Once the cranberries have burst you can mix in any of the optional ingredients.
4. Remove the pot from heat. Let cool completely at room temperature, then transfer to a bowl to chill in the refrigerator. Note: the cranberry sauce will continue to thicken as it cools.



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