

Whole Berry Cranberry Sauce

Description

Ingredients

- 1 cup water
- 1 cup sugar
- 1 pkg (12 oz) cranberries

Instructions

Bring water and sugar to a boil in a medium saucepan. Add cranberries and return to a boil. reduce heat and boil gently for 10 minutes, stirring occasionally. Pour sauce into bowl, cover and cool completely at room temperature. refrigerate until serving time. Makes 2 1/4 cups.

Notes

To Make Jellyed Cranberry Sauce

Prepare as directed above. Before cooling, place a wire mesh strainer over a mixing bowl. Pour contents of saucepan into strainer. Mash cranberries with the back of a spoon, frequently scraping the outside of the strainer, until no pulp is left. Stir contents of bowl. Pour into serving container. Cover and cool completely at room temperature. Refrigerate until serving time. Makes 1 cup.

Summary

Yield: 2

Source: Oceanspray.com

Prep Time: 30 minutes

Category: Sauces

Cuisine: American