

## **Fresh Cranberry Sauce**

From Anneli Johnson, Market Manager

### **Ingredients:**

- 1 cup water
- 1 cup sugar
- 3 cups fresh cranberries

### **Directions:**

- In a saucepan combine water and sugar, stirring to dissolve the sugar
- Bring to boil
- Add cranberries
- Reduce heat to medium, and gently cook until berries pop
- To gel the sauce, cool at room temperature and then refrigerate till firm
- Makes 2 1/4 cup