

Cranberry Sauce

There are some, Aunt Kati, that believe turkey and dressing is not complete without cranberry sauce. There is just something about the sweet and tart flavors that pair with the deep and earthy flavors of Uncle Chris' turkey and Nana's homemade chicken and dressing. This recipe was on a bag of cranberries one year, and Aunt Kati has continued to make it because it is so simple and delicious. This recipe can be doubled and tripled to pour into cute containers to make much appreciated Christmas gifts for teachers, coworkers, and family.

Ingredients

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



Instructions

- ❖ Add water and sugar to a saucepan and bring to a boil making sure to dissolve the sugar.
- ❖ Add cranberries to the saucepan and return to a boil.
- ❖ Reduce heat and boil gently for 10 minutes watching the cranberries burst open with color and aroma.
- ❖ After the sauce has thickened, pour prepared cranberry sauce into storage container of choice. Aunt Kati uses jelly jars. (You can puree and/or strain skin out of the thickened sauce before pouring into containers if you prefer a smoother end result like a jelly, not a preserve.)
- ❖ Once each jar is full, secure the lids.
- ❖ Let cool, then refrigerate until time to serve.


Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8