

Homemade Whole Cranberry Sauce

Ingredients

1 bag fresh (not frozen) cranberries
1 cup white granulated sugar
1 cup water

Utensils

Medium sauce pan/pot - no lid needed
Large stirring spoon
Serving mould or dish

Preparation

1. Put water & sugar in medium pot on stove top.
2. Over medium-high heat, stir mixture until sugar has dissolved and JUST begins to boil.
3. Add bag of cranberries and bring back up to full boil.
4. Once at full boil, set timer to 10 minutes.
5. Immediately lower the temp so berries GENTLY simmer for 10 minutes.
6. Use large spoon to GENTLY push some berries to open as they cook to release more of their juice.
7. As soon as timer rings, remove from heat.
8. After 15 minutes & slightly cooled, pour mixture into your desired mould.
9. Let COOL COMPLETELY before refrigerating.
10. Mixture should set up once cooled.
11. If refrigerate longer than a couple hours, cover lightly with foil or plastic wrap.
12. If using a mould, when ready to serve, place lower half into warm water for a few seconds to loosen, tap around, then invert into serving dish.