

Cranberry Sauce Recipe

Ingredients

- 1 cup (200 g) sugar
- 1 cup (250 mL) water
- 4 cups (1 12-oz package) fresh or frozen cranberries
- *Optional* Pecans, orange zest, raisins, currants, blueberries, cinnamon, nutmeg, allspice.

Method

1 Wash and pick over cranberries. In a saucepan bring to a boil water and sugar, stirring to dissolve sugar. Add cranberries, return to a boil. Reduce heat, simmer for 10 minutes or until cranberries burst.

2 At this point you can add all number of optional ingredients. We typically mix in a half a cup of roughly chopped pecans with or without a few strips of orange zest. You can add a cup of raisins or currants. You can add up to a pint of fresh or frozen blueberries for added sweetness. Spices such as cinnamon, nutmeg or allspice can be added too.

3 Remove from heat. Cool completely at room temperature and then chill in refrigerator. Cranberry sauce will thicken as it cools.

Cranberry sauce base makes 2 1/4 cups.