

CRANBERRY SAUCE



- 3/4 cup water
- 1 cup sugar
- 1/4 teaspoon salt
- 1 (12-ounce) bag cranberries,
picked through

The cooking time in this recipe is intended for fresh berries. If you've got frozen cranberries, do not defrost them before use; just pick through them and add about 2 minutes to the simmering time.

Bring water, sugar, and salt to a boil in medium saucepan over high heat, stirring occasionally to dissolve sugar. Stir in cranberries; return to a boil. Reduce heat to medium; simmer until saucy, slightly thickened, and about two-thirds of berries have popped open, about 5 minutes. Transfer to bowl, cool to room temperature, and serve. (Can be covered and refrigerated up to 7 days; let stand at room temperature 30 minutes before serving.)

Makes 2 1/4 cups.

This recipe originally taken from *Here in America's Test Kitchen*



**almost as easy as
squeezing it out of a can!**



another great recipe from...

GIANGIULIO FAMILY
online cookbook