

Cranberry Sauce

1 pkg. fresh cranberries 2 lb (see note below)
1/2 cup water
2 cups sugar

1. Pick through cranberries, discard mushy one. Wash thoroughly.
2. Place cranberries and water in pan, using medium high heat, bring water to a boil. Stir occasionally. Turn down heat to keep cranberries simmering until fruit skins pop and fruit is soft.
3. Run cooked cranberries through food mill. Toss debris (skins & seeds) left in mill.
4. Return cranberry pulp and liquid to cooking pan, add sugar.
5. Cook 7-10 minutes with fruit low bubbling. Stir and scrape sides of pan frequently.
6. Let mixture cool for a few minutes and pour sauce into a bowl.
7. Leave bowl on countertop for up to 30 minutes, then place in refrigerator overnight. Mixture will thicken as it cools.

Serve cold.

Note: Cranberries are harvested in October / November. Depending on the season, cranberries bought in December for making sauce for Christmas may have many berries that have gone bad. Lay out cranberries on a cookie sheet and pick through, discarding any that are mushy; may discard up to 40% of bag. If buying early in the season, berries may be frozen for later use. However, pick through to remove bad fruit before placing raw berries in the freezer.

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