

## Cranberry Sauce

1 pkg. fresh cranberries 12 oz.  
1 1/2 cup sugar  
1 1/3 cup water

Boil cranberries in water until fruit skins pop.  
Run cooked cranberries through food mill. Toss debris (skins & seeds) left in mill.  
Return cranberry pulp to cooking pan, add sugar.  
Cook 7-10 minutes.

Pour sauce into bowl.  
Let bowl cool on counter top for about 30 minutes.  
Place bowl in refrigerator overnight.  
Serve cold.

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