



the perfect homemade cranberry sauce

When you think of cranberry sauce, do you envision a ridged jelly cylinder straight from a tin can? Yuck. Think again and take 15 minutes to whip up this perfect cranberry sauce, a combo of tart, juicy cranberries and dried cherries in a sweet citrus sauce. Turkey will never be the same!

MAKES: 2 CUPS

ingredients

- 3 cups fresh or frozen cranberries
- 1 cup orange juice or cranberry juice
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1/2 cup dried cherries

directions

1. Rinse the cranberries well and place in a medium saucepan with the juice, sugar, and brown sugar. Bring to a boil over high heat, reduce the heat to medium, and simmer for 10-15 minutes, until most of the cranberries have popped open. Remove from the heat, and stir in the dried cherries. Transfer to a serving bowl and refrigerate covered until ready to serve.



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