

CRANBERRY SAUCE

5 pkgs. fresh cranberries, washed with soft berries discarded

6 cups sugar

5 cups water

Bring water and sugar to a boil in a large pot with a cover. Let mixture boil for 1 minute until it clears and all sugar is dissolved.

Add cranberries, cover and reduce heat to simmer. Cook about 10 minutes. Cranberries will begin to pop as they heat. Cook until it seems all or most of the berries have popped. (When there is 30 seconds or more between pops, stop cooking – do not overcook).

Remove from heat and let cool to room temperature. Refrigerate several hours or overnight to allow sauce to jell.

This may be made several days or weeks in advance. The sauce will keep in the refrigerator for 4-6 months in a sealed, screw top, glass container.