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Thanksgiving Cranberry Sauce



Ingredients

200 g sugar
1 1/4 cup water
1 1/2 cup fresh or frozen cranberries

Preparation

- 1 Wash the cranberries.
- 2 In a saucepan bring to boil the water and sugar - ensuring that the sugar dissolves.
- 3 Then add the cranberries and bring to boil again, than reduce to a simmer.
- 4 Allow this mix to simmer for 10 minutes.
- 5 You can add spices such as cinnamon, all spice or nutmeg to give the cranberry sauce that extra punch.
- 6 Alternatively add a cup of blueberries for extra sweetness. Or you can leave the sauce as is, it's up to you.
- 7 Remove the sauce from the heat and allow to cool completely, then refrigerate until chilled.
- 8 Don't worry...the sauce will thicken as it cools.

Cooks Note

* Delicious Tip *

Add 1 cup of Pecans, orange zest, raisins, currants, blueberries, cinnamon, nutmeg and allspice to your cranberries to give it that chef-like touch!