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by ewfood

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!