Whole Berry Cranberry Sauce

An easy thick cranberry sauce using whole cranberries
Yield:

5 cups
Ingredients:

6 cups cranberries, rinsed and drained
1 cup sugar*
1 1/2 cups water
Instructions:

1. In large sauce pan, combine water and sugar and stir. Add cranberries.

2. Cover and cook at medium heat, stirring occasionally, until mixture boils. Reduce heat (so that mixture is simmering and not boiling) and stir (uncovered) as berries pop and mixture thickens.



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This recipe is from Tammy’s Recipes.