



Super Simple Cranberry Sauce

SERVINGS: 1

PREP TIME: 5 MIN

COOKING TIME: 15 MIN

Ingredients

- 1 c sugar
- 1 c water
- 12 oz cranberries (fresh or frozen)



Directions

1. Combine sugar, water & cranberries in a pot over medium heat
2. Bring to a boil, then reduce to a simmer for about 10-15 minutes, until most of the cranberries have popped & burst.
3. Allow to cool & then refrigerate until needed.

The best part about this sauce is it is so versatile. Try swapping the water for orange juice, or do half & half. Add a pinch of dried ginger for an extra tangy twist. Add in some orange zest, or cinnamon & nutmeg for a Christmasy feel. Don't like it too sweet? Reduce the sugar, and sweeten to taste. This is a great recipe to easily make your own!