

Recipe of the Day



Deb West's Spiced Cranberry Sauce

Ingredients

- 4 - cups of fresh cranberries
- 3 - cups of sugar
- 2 - cups of water
- 1 - teaspoon of ground cinnamon
- 1/2 - teaspoon of ground cloves
- 1 - pinch of nutmeg

Directions

1. Thoroughly wash cranberries & set aside.
2. Combine the remaining ingredients in a large sauce pan and bring to a boil.
3. Add cranberries & cook for 7 minutes or until the skins begin to pop or split.
4. Reduce heat & simmer mixture for 1 hour, stirring occasionally.
5. Remove mixture from heat & allow to cool.
6. Chill until ready to serve.

Yields 3 Cups.