

Cranberry Sauce

Recipe by Dodie Atkins

YIELD: 8-10 SERVINGS

- **2 small bags whole, fresh cranberries**
- **2 cups white sugar**
- **2 cups water**

DIRECTIONS

1. Combine all ingredients in large saucepan.
2. Stirring occasionally, bring to a boil and then immediately turn heat down to a simmer.
3. The cranberries will start to pop and release the inner flesh. Stir gently throughout this process. It will take about ten minutes for all cranberries to pop. The sauce will start to thicken over the ten minutes.
4. Strain sauce through a sieve into bowl.
5. Refrigerate sauce for 2-3 hours before serving.

*Sauce can be made 2 days ahead of time.