

Cranberry Sauce

1 bag of fresh cranberries, 10 – 12 ounce size

3/4 – 1 1/2 cups sugar

An equal amount of water

1 tsp. lemon juice

1 or 2 sticks of cinnamon

1/4 tsp. ground cinnamon

Freshly grated nutmeg

Wash the berries, removing any stems and discarding any berries that are too soft. Drain well. Put the sugar, water, lemon juice and cinnamon stick in a 2 or 3-quart saucepan and bring to a boil, stirring to dissolve the sugar. As soon as the sugar water comes to a boil, add the cranberries. Sprinkle in the ground cinnamon and nutmeg. Stir until the berries finish popping. Lower the heat and continue to simmer for 8 to 10 minutes. Remove from heat and put into serving bowl. After it cools for a while, put into the refrigerator to let it firm up and cool off. Serve cold.

Use your judgment on how much sugar and water to use. For a thicker sauce, boil the cranberries longer, or use less water. I have even made the cranberry sauce thick enough to use a mold for an attractive serving. However, I prefer a soft jam-like consistence. After a day, or over night, the cinnamon sticks are really tasty. It is a real treat to take one out and suck the cranberry sauce off it. It is bad form to return the stick to the cranberry sauce afterwards.

Variations: Use your imagination. Add orange zest, or ginger (ground, crystallized or fresh). Sometimes I add a couple of cloves or even cardamom to the cranberry sauce. But don't mix too many different flavors.

Cranberries freeze well, so buy an extra bag to use when they are out of season. Before freezing, clean and pick over them. When using the frozen cranberries, do not thaw them first or they get mushy. The frozen cranberries do not pop when cooking.