Cranberry Sauce

1 pound fresh cranberries

2 cups water

2 cups raw sugar

Rinse the cranberries. Put them in a saucepan with the water. Boil until the skins burst, about 4-5 minutes.

Strain the cranberries keeping the cooking water. A food mill works great.

Mix in the sugar and heat to a rolling boil. Continue boiling for 10 minutes more. Pour into a cold wet mold. Put on a rack and cool to room temperature for 5-6 hours. Refrigerate when at room temperature.

Note 1: Very ripe berries require a few more minutes to boil.

Note 2: When using frozen cranberries, boil a little longer and use a little more sugar.

Enjoy!

source: Janet B. Allen