

Basic Cranberry Sauce

<http://userealbutter.com/2011/11/21/basic-cranberry-sauce-recipe/>

4 cups (12 oz.) cranberries, fresh or frozen – washed and picked over
1 cup sugar
1 cup water

Combine the water and sugar in a medium saucepan over high heat. Stir until sugar is dissolved. When liquid comes to a boil, add the cranberries and return to boil. Reduce to a simmer and cook for about 10 minutes. The cranberries should pop and break down as well as thicken up. I like to leave a few whole ones. Makes about 2 cups of cranberry sauce.