



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Cranberry Sauce

Ingredients

1 ½ cups (375 ml) fresh (or frozen) cranberries
1 cup (250 ml) granulated sugar
1 cup (250 ml) water

Preparation

In a medium saucepan, bring the sugar and water to a boil. Add the cranberries and bring the mixture to a boil again. Stirring occasionally, reduce the heat and gently boil the sauce for 10 minutes. Let the sauce cool to room temperature and serve chilled.

If not serving the sauce fresh, follow the instructions found on the Bernardin website below in order to keep the sauce for longer.

www.bernardin.ca/pages/step_by_step_your_guide_to_home_canning/32.php