

Simple Cranberry Syrup

*Sally Pasley Vegas - The Cranberry Cookbook
Parade.com*

Yield: 1 1/4 cups

1 1/4 cups water

1 1/4 cups sugar

2 cups fresh or frozen cranberries

In a saucepan over medium heat, bring the water and sugar to a boil, stirring to dissolve the sugar.

Add the cranberries. Simmer for 10 minutes or until the cranberries soften and pop. Remove from the heat. Cool to room temperature.

Strain through a fine-mesh strainer, discarding the cranberries.

Place the syrup in a jar. Refrigerate for up to three weeks.

Per Serving (excluding unknown items): 968 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 250g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 11mg Sodium. Exchanges: 17 Other Carbohydrates.