

Sugared Cranberries

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

Yield: 2 cups

3/4 cup water

1 cup sugar

2 cups fresh or frozen cranberries

1/2 cup sugar

In a medium saucepan over medium heat, bring the water and one cup of sugar to a boil, stirring to dissolve the sugar. Add the cranberries.

Transfer to a bowl. Cool to room temperature.

Place a plate on top of the cranberries to keep them submerged. Refrigerate overnight.

Place a wire rack over a rimmed baking sheet. With a slotted spoon, transfer the cranberries to the rack, spreading so that they do not touch each other. Let dry for one hour.

Spread one-half cup of sugar on a dinner plate. One handful at a time, roll the cranberries in the sugar. Spread them on a second rimmed baking sheet lined with parchment paper. Let dry for one hour.

Store, uncovered, at room temperature for up to two days.

Per Serving (excluding unknown items): 1161 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 300g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 8mg Sodium. Exchanges: 20 Other Carbohydrates.