

Cranberry Glaze

Patricia Prescott - Manchester, NH
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Servings: 16

*1 can (14 ounce) whole-
berry cranberry sauce
1 package (12 ounce) fresh
or frozen cranberries
1 jar (12 ounce) red currant
jelly
1 cup light corn syrup
1/2 teaspoon ground ginger*

Preparation Time: 15 minutes**Bake Time: 3 hours**

In a saucepan, combine the cranberry sauce, cranberries, red currant jelly, corn syrup and ginger. Bring to a boil. Reduce the heat.

Simmer, uncovered, until the cranberries pop, stirring occasionally.

Remove from the heat.

Per Serving (excluding unknown items): trace Calories; trace Fat (14.3% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Fat.