Folden-Nissen Fresh Cranberry Sauce

Summary

Side. Jennifer's fresh cranberry sauce: a standard homemade sauce, essentially the recipe printed on the cranberry bag. Never canned.

Still to confirm with Jennifer: whether she adds anything to the bag recipe.

Equipment and heat

Equipment	Stovetop
Temperature and time	Gentle boil, about 10 minutes, until the berries pop.
Thanksgiving timing	Day before (Wednesday), then into the fridge overnight to set. Counts against fridge space Wednesday night.
Depends on	None.
Jira	DNP-6: Folden-Nissen fresh cranberry sauce Holding

Ingredients

- 1 bag (12 ounces) fresh cranberries, rinsed
- 1 cup sugar
- 1 cup water

Steps

1. Bring the sugar and water to a boil in a medium saucepan.
2. Add the cranberries and return to a boil.
3. Reduce the heat and boil gently for about 10 minutes, stirring now and then, until the berries pop.
4. Cool, then refrigerate overnight. It sets up as it cools.