



MOLDED CRANBERRY SAUCE

- 2 Cups Water
- 2 Cups Sugar
- 4 Cups Cranberries

DIRECTIONS

1. Boil water and sugar together for five minutes.
2. Add cranberries.
3. Boil, without stirring until all the skins pop.
4. Process in a food mill or blender until smooth.
5. Pour into oiled mold.
6. Chill until firm.