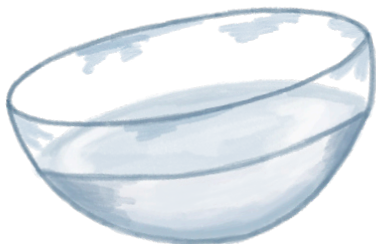


Cranberry Sauce

Yield: 2 ½ cups



12 oz. fresh cranberries



1 cup water or red wine



1 cup sugar

- Combine the water and sugar in a saucepan. Bring to a boil, stirring to dissolve the sugar. Add the cranberries, bring to a boil again, and lower to a simmer. Cook until the cranberries begin to pop.
- Cool to room temperature and refrigerate.

Recipe adapted from Anthony Dias Blue & Kathryn Blue



For a tutorial of this recipe, visit our IGTV at [@bostonpublicmarket](https://www.instagram.com/bostonpublicmarket)