

Pine Barrens
Native Fruits



Whole Berry Cranberry Sauce

1 qt. PBNF fresh or frozen cranberries

1-1/4 cup sugar

2/3 cup water

1/4 tsp salt

- 1 – Bring sugar, water and salt to a boil.
- 2 – Add cranberries and return to a boil. Boil 1 to 2 minutes covered.
- 3 – Shut off heat and stir. Cover and cool.

Once the sauce is cooled, it will thicken naturally.

A traditional cranberry sauce with large berries and beautiful deep red color.