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Cranberry-Raspberry Sauce

Recipe From: Liz Barbour

Makes 3 cups

- 1 package of fresh cranberries
- 1/2 cup of sugar
- 1 cup water
- 1 package of frozen raspberries, thawed

1. Combine water and sugar in a medium saucepan. Bring to boil; add cranberries, return to boil. Reduce heat and boil gently for 10 minutes, stirring occasionally. Cover and cool completely at room temperature.
2. After the cranberries have cooled completely, gently stir in the raspberries. Refrigerate until ready to serve.

Make this a savory sauce by adding one Tbs of fresh chopped rosemary and ½ tsp of salt while cooking the cranberries and sugar.

Serving Suggestions:

Serve over oatmeal or plain yogurt or combine all for a healthy breakfast.

Serve with cake or over ice cream.

Perfect for Thanksgiving!