

NONO CRANBERRY SAUCE

SERVES 4 TO 5

INGREDIENTS

12 oz	Fresh cranberries
1/2 cup	Water
1/2 cup	NONO SAUCE
2 cups	Granulated sugar
2 tsp	Lemon juice
1/4 tsp	Ground ginger
1/4 tsp	Ground nutmeg

RECIPE

- 1. In a medium sauce pan, combine cranberries, water, NONO SAUCE, sugar, and lemon juice. Cook over high heat, stir gently, dissolving sugar.**
- 2. Bring mixture to a boil. Reduce heat to medium, and stir in ginger and nutmeg.**
- 3. Allow mixture to cook over medium heat, stirring occasionally until cranberries have softened and only a little liquid remains (about 12-15 minutes). When cranberries have softened and burst, gently mash with a large spoon.**
- 4. Allow cranberry sauce to cool to room temperature and enjoy.**

TIMINGS

Prep Time: 5 minutes
Cook Time: 15 minutes
Total Time: 20 minutes