



Cranberry Raspberry Sauce

INGREDIENTS

1 cup water

1 cup sugar

6 ounces (about 1 1/2 cups) cranberries

6 ounces (about 1 1/2 cups) raspberries

DIRECTIONS

- In a medium sized saucepan over medium heat, dissolve the sugar yje water. Stir in the cranberries and raspberries and cook until the cranberries start to pop and the sauce thickens (about 20 minutes). Remove from heat and place sauce in a bowl. The Cranberry Raspberry Sauce will thicken as it cools.