

Cranberry Sauce

Yields 2 cups

Ingredients

- 1 pkg. (12 oz.) fresh cranberries, about 3 cups
- 1/2 cup sugar
- 1/3 cup water
- 1/8 tsp. almond extract

Instructions

1. Combine all ingredients except almond extract in a 2-quart microwave-safe bowl.
2. Cover with plastic wrap.
3. Cook on High for 8-9 minutes, or until berries pop.
4. Stir in almond extract.
5. Let stand until cool.
6. Cover and refrigerate until ready to serve.

CRANBERRY SAUCE (Cooking Time: 8-9 min.)

1 pkg. (12 oz.) fresh cranberries, about 3 cups
½ cup sugar
1/3 cup water
1/8 tsp. almond extract

Combine all ingredients except almond extract in a 2 quart microproof bowl. Cover with plastic wrap. Cook on High 8-9 min., or until berries pop. Stir in almond extract. Let stand until cool. Cover and refrigerate until ready to serve.

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