



## Classic Homemade Cranberry Sauce

### Ingredients:

- 1 cup granulated sugar
- 3/4 cup water
- 1/4 cup apple juice
- 12-ounces raw, fresh cranberries



### Directions:

- Stir together the sugar, water, and apple juice in a medium saucepan; bring to a full boil and then stir in the cranberries.
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- Bring the mixture back to a boil then reduce the heat to medium-low; boil for 10 minutes, stirring occasionally.
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- Transfer to a serving dish and let cool at room temperature. Refrigerate until ready to serve.

Serves: 8