

Cranberry Sauce

Joy Barnes

December 7, 2019

24 oz fresh cranberries (by weight)

1 cup maple syrup

2 cups water

4 TBS agar powder

- ✓ Place the cranberries, maple syrup, and water in a pot and bring to a boil. Once boiling, cover and simmer for 20 minutes, stirring halfway through.
- ✓ Place in a blender and blend until smooth.
- ✓ Refrigerate until cool.
- ✓ Stir in agar powder and bring to a boil, stirring constantly.
- ✓ Chill until thickened. It is good in the refrigerator for about a week, or you can freeze it.