



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

VERY BERRY CRANBERRY SAUCE

1 cup fresh or frozen cranberries (not thawed if frozen)

1 cup sweetened dried cranberries

½ cup water

1/3 cup sugar

2 tablespoons seedless raspberry jam

1. In medium saucepan, combine fresh and dried cranberries, water, and sugar; bring to a boil over medium-high heat. Cook for 5 minutes or until cranberries pop and mixture thickens slightly.
2. Remove from heat and stir in jam.
3. Cool to room temperature. (May be covered and refrigerated for up to 1 week. Bring to room temperature before serving.)

Makes 2 cups sauce.

