

Cranberry Jelly

Dorothy loved tart wild cranberry sauce with her grouse and wild rice.

This recipe was inspired by the Fannie Farmer cookbook.

Servings: 24

Prep time: 10

Cook time: 25 min

INGREDIENTS

1 lb washed cranberries

2 cups water

2 cups sugar

Pinch of salt

Optional: add a stick of cinnamon and 24 whole cloves and 6 allspice berries for a spiced jelly

DIRECTIONS

1. Place cranberries and water in a saucepan and bring to a boil. Boil for 20 minutes.
2. Rub through a sieve and cook 3 more minutes and add the sugar and salt.
3. Cook 2 more minutes and then pour into a glass jar or container. Chill and serve.