

Homemade Cranberry Sauce by Lynn's Recipes



A simple Homemade Cranberry Sauce that can be used for Thanksgiving. It only takes 3 ingredients and a small amount of time to have a great cranberry sauce that tastes wonderful.

Ingredients:

- 3 cups (12 ounces) fresh cranberries
- 1 cup granulated sugar
- 1 cup water

Rinse cranberries thoroughly. In a medium saucepan bring sugar and water to a boil. Add cranberries, return to boiling and stir occasionally until their skins pop. Remove from heat, cool to room temperature, and refrigerate until ready to serve.

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