



Have a Very Berry Holiday

Dried Cherry and Cranberry Sauce

INGREDIENTS

1 ½ cups cranberry juice cocktail	¼ teaspoon ground allspice
1 cup water	6 oz. dried cherries
1 cup brown sugar	6 oz. dried cranberries
1 cinnamon stick broken in half	

DIRECTIONS

1. Add all ingredients EXCEPT fruit together in a saucepan and bring to a boil.
2. Add the cherries and cranberries. Cook about 10 minutes to rehydrate and soften the berries.
3. Refrigerate for 8 hrs or more. Remove cinnamon stick before serving.

Delicious served with turkey, ham or pork. Try it on a turkey sandwich for a real treat.

Spicy Jalapeno Cranberry Sauce

Makes 3/4 cup

INGREDIENTS

1/4 cup water
1/2 cup sugar
1 cup fresh or frozen cranberries
1/2 jalapeno pepper, seeded and minced
1 green onion (white and green portions), minced

DIRECTIONS

Combine water and sugar in a small saucepan. Heat to boiling, stirring constantly. Stir in cranberries. Reduce heat to low and cook, stirring occasionally, 10 to 15 minutes or until cranberries pop and the juice is thickened. Remove from heat. Stir in minced jalapeno pepper and onion. Cool to room temperature or chill before serving.