



Cranberry Sauce

4 cups cranberries

1 ½ cups of water

Spice bag containing 5 cloves, 5 allspice berries, 2 cinnamon sticks (2 ½” in length)
plus 1 1 ½ piece of fresh ginger root - we use the tea balls to hold the
spices and put the sticks of cinnamon directly in the pot

1 cup sugar

Put cranberries and water in a pot with the spice bag – cook for 10 minutes (until cranberries burst) then reduce the heat. Add sugar. Simmer for 15 minutes (until the sugar is dissolved). Remove ginger root, cinnamon stick and spice ball (bag).

Smells heavenly! We make extra and can the left overs for future use.

Enjoy!

Markus Hofmann

Rose Valley Lodge & Restaurant

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