

Holiday Cranberry Sauce  
From [Debra's Simple Garden](#)

\*My spice bag was part of my [Dreyer Farm's](#) CSA box. I'm not sure if Dreyer's is selling them separately, if not the recipe follows:

To design your own holiday spice bag

5 whole cloves

2 cinnamon sticks (in the bag from Dreyer's they were approximately 3-inches long)

5 whole allspice berries

Cranberry Sauce

4 cups fresh cranberries

1-1/2 cups water

2 cups sugar

Directions:

1. Place spices in spice bag if loose.
2. Combine cranberries, water and spice bag in medium saucepan over medium heat, cook until cranberries begin to burst, approximately 10 minutes.
3. Stir in sugar and reduce heat to low. Continue cooking until sugar dissolves, approximately 5 minutes. Remove from heat and let cool to room temperature.
4. Remove spice bag. Cover sauce and chill in refrigerator for 8 hours or overnight.

Note: refrigerate for a week or freeze for up to 3 months.

Donna's Note: I found straining the cranberry through a chinois made for a smooth silky consistency. If you don't have one, press through a regular mesh strainer.