Easy Holiday Cranberry Sauce

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I am surprised at the number of people still eating canned cranberry jelly when you can make your own real cranberry sauce in about 30 minutes.

Here is what you will need:

12 Ounce Package Cranberries
1 Cup White Sugar
1/4 Cup Cold Water

Start out by separating around 1/2 cup of the cranberries to add later, put the rest in a medium sauce or stock pot. Add the sugar and water, then apply low heat and stir occasionally until the the sugar has

dissolved into a liquid and the cranberries are softened (perhaps 10 minutes). Now increase to medium heat and cook until the solution is boiling and the cranberries burst, continue to stir occasionally, this should take another 10 or 12 minutes. Finally, remove from heat, add the remaining cranberries, stir , and cool to room temperature before serving.