

# Betty's Holiday Raspberry Cranberry Sauce



Published on 14 Nov 2012

In this video, Betty demonstrates how to make Raspberry Cranberry Sauce.

This sauce is made with fresh cranberries with raspberry preserves added for flavor and texture.

Ingredients:

- 12-ounce package fresh cranberries
- 1 cup sugar
- $\frac{1}{4}$  cup water
- $\frac{1}{2}$  cup seedless red raspberry preserves or jam

Bring a 12-ounce package fresh cranberries, 1 cup sugar, and  $\frac{1}{4}$  cup water to a boil in a medium-sized saucepan over medium-high heat, stirring often. Boil, stirring often, 6 to 8 minutes, or until mixture thickens to a syrup-like consistency. Remove from heat and stir in  $\frac{1}{2}$  cup seedless red raspberry preserves or jam. Cool completely. Cover with plastic wrap and chill about 8 hours. Enjoy! --Betty :)

This recipe is as seen on [http://Bettys-Kitchen.MyPrintableCoup....](http://Bettys-Kitchen.MyPrintableCoup...)