

Betty's Strawberry Cranberry Sauce



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In this video, Betty demonstrates how to make Strawberry Cranberry Sauce. This sauce is made from fresh cranberries and is infused with strawberry flavor.

Ingredients:

12 ounces fresh cranberries, rinsed

1 cup sugar

¼ cup water

1 cup boiling water

Small package strawberry Jello (either sugar-free or with sugar added)

In a medium-sized pot, combine 12 ounces fresh cranberries, 1 cup sugar, and ¼ cup water. Place over medium heat, and cook, stirring constantly, until cranberries "pop." (When cranberries "pop," they make a slight popping noise, and their skin splits.) When all of the cranberries appear to have popped, the cranberries are done. Remove them from heat. Boil 1 cup of water and dissolve 1 small packet of strawberry Jello in it. Pour the strawberry Jello mixture into the cranberry mixture, and stir until well-combined. Cool to room temperature and then place in nice serving bowl. Cover with plastic wrap, letting the plastic wrap have contact with the top of the Strawberry Cranberry Sauce. Refrigerate until chilled—at least 4 hours. Serve with your holiday dinner. This is an easy accompaniment to a holiday dinner, because you can make it up to 2 days ahead and keep it in the refrigerator until serving time. I hope you love this Strawberry Cranberry Sauce!
--Betty :)