

# Cranberry Cinnamon Sauce

## Sauces and Jellies



### ingredients

fresh or frozen cranberries  
sugar to taste  
cinnamon  
water to just cover bottom of pot  
cornstarch to thicken

### instructions

- Bring to boil slowly till berries can be squished down add cornstarch to half cup cold water mix till smooth.
- Add to berries with cinnamon stir on med till thickened.
- Serve cold on turkey dinner.
- Serve hot over ice cream.
- Serve with birds eye custard.
- Serve with ice cream in a blender with vanilla pudding mix.

