


SPICED CRANBERRIES

- 1 pkg (12 oz) fresh cranberries (3 $\frac{1}{4}$ cups)
- 5 whole cloves
- 5 whole allspice 
- 2 (3-inch) cinnamon sticks
- 1 $\frac{1}{2}$ cups sugar

1. Wash cranberries; drain; remove stems.
 2. Turn into 3 $\frac{1}{2}$ -quart saucepan. Add 1 cup water and the spices.
 3. Cook, covered, over medium heat just until cranberries burst—about 10 minutes.
 4. Remove from heat; stir in sugar. Cook, stirring, over low heat 5 minutes.
 5. Cool; refrigerate, covered. Serve cold. (This is better refrigerated overnight.)
- Makes 1 quart.