
Brandy Cranberry Sauce

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

1 1/2 cups whole cranberry sauce

1/4 cup brandy

2 teaspoons cornstarch

In a saucepan, mix all of the ingredients together.

Heat until thickened, stirring constantly.

Yield: 6 to 8 servings

Condiments, Sauces

Per Serving (excluding unknown items): 157 Calories; trace Fat (0.1% calories from fat); trace Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Grain(Starch).