

# Cranberry Puree'

*Chef Denise Marchessault*

*"British Columbia from Scratch: Recipes for Every Season"*

*6 ounces fresh or frozen cranberries,  
thawed  
6 tablespoons granulated sugar*

In a blender or food processor, puree' the cranberries until smooth. Pour the puree' through a fine-mesh strainer into a small saucepan, using the back of a ladle or large spoon to press the solids against the strainer, extracting as much liquid as possible.

Heat the puree' over medium heat with the sugar. Reduce until the mixture is thick enough to coat the back of a spoon.

(The puree' can be used as a topping for ice cream or swirled into puddings, muffins, loaves, pancaked or cookies.)

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Per Serving (excluding unknown items): 290 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 75g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 5 Other Carbohydrates.