
Sugared Cranberries

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Food Network Magazine - November, 2021

1 cup water

1 cup sugar

1 cup cranberries

few strips lemon zest

1/2 cup granulated sugar

In a small saucepan, bring the water and sugar to a boil.

Add one cup of cranberries and a few strips of lemon zest. Remove from the heat and let cool. Drain.

Thinly slice the zest. Place the granulated sugar in a pie plate. Add the cranberries and zest. Toss to coat.

Let set for one hour, shaking the dish occasionally.

Dessert

Per Serving (excluding unknown items): 1208 Calories; trace Fat (0.1% calories from fat); trace Protein; 312g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 11mg Sodium. Exchanges: 1 Fruit; 20 Other Carbohydrates.