



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

SUGARED CRANBERRIES

- 1 cup + $\frac{1}{2}$ cup granulated sugar
- 1 cup water
- 1 cup fresh cranberries, picked over to remove any bad berries

THE STEPS:

- Mix 1 cup sugar with water in a medium pot.
- Place pot over medium-high heat.
- Cook until sugar dissolves but don't bring it to a boil.
- Remove from heat and allow the syrup to cool to room temperature.
- Add cranberries to cooled syrup and allow to sit for 2 hours.
- Sprinkle remaining $\frac{1}{2}$ cup of sugar on a plate.
- Using a slotted spoon, lift the cranberries from the syrup allowing them to drip off a bit.
- Roll the cranberries around in the sugar until they are completely coated.
- Leave them on the sugared plate until the sugar coating hardens. *about 1 hour.*

THE LOVE: It's really important to allow the syrup to cool so you don't cook the cranberries.