

Consumer Reports Cranberry Sauce

1 cup water
12-ounce bag frozen or fresh cranberries
1 cup sugar

For jellied cranberry sauce: Bring water and cranberries to a boil; boil for five minutes. Put mixture through strainer or food mill. Stir in sugar and return to boil; remove from heat. Pour into mold or other container; lay waxed paper directly on surface to prevent formation of skin; cool slightly and refrigerate.

For whole cranberry sauce: Bring water and sugar to a boil. Add cranberries; return to full boil; cook five minutes, stirring occasionally. Pour into container; cool slightly, cover and refrigerate. Yield for either recipe: three cups.