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▶▶ June 2014 ◀◀

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Cranberry Sauce

- 1 12-Ounce bag fresh cranberries
- 1 Cup sugar
- 1 Cup orange juice or 1 cup water

- 1) Mix all ingredients in a med sauce pan.
- 2) Bring to boil; simmer until berries pop.
- 3) Chill until ready to serve.

Makes 4-6 Servings

