

Cranberry – Raspberry Sauce

- (2) 12 oz. bags raw cranberries, rinsed, drained and “picked over”
- 1 pint fresh raspberries (freeze these ahead in a Ziploc bag.)
- 1 $\frac{1}{4}$ C. water
- $\frac{3}{4}$ C. sugar
- $\frac{1}{4}$ t. Kosher salt
- Bring water, sugar and salt to a boil in a large saucepan. Add the cranberries and return mixture to a low boil. Cook a few minutes until about half of the cranberries have popped open.
- Crush the frozen raspberries in a Ziploc bag with a mallet or rolling pin. Add these to the cranberries and remove the pan from the heat.
- Mash it up a bit with a potato masher.
- Add:
 - $\frac{1}{2}$ t. finely grated lemon zest
 - $\frac{1}{4}$ t. almond extract
- Allow the sauce to cool completely before refrigerating.

Note: Sauce is best served at room temp. I transfer it to two small serving bowls and put those on the table in addition to offering it on the buffet.