

Maple Syrup Cranberry Sauce

Ingredients

1 cup water	1 tbsp. brown sugar
1 cup "real" maple syrup	1 dash lemon juice
1 (12 oz.) bag fresh cranberries	1 tbsp. brandy

Directions

Combine water and maple syrup in a saucepan; bring to a boil. Add cranberries to syrup mixture and cook at a boil until berries pop, 10 to 15 minutes. Stir brown sugar and lemon juice into cranberries until brown sugar is completely dissolved. Mix in brandy.

HAPPY
THANKSGIVING

