



MARTHA'S CRANBERRY SAUCE

- 1 12 oz bag fresh cranberries
- 1 cup granulated sugar
- 1 cup water
- 1/4 tsp ground cinnamon
- 1/8 tsp ground ginger
- Dash ground nutmeg

Combine all ingredients in medium saucepan; bring to a boil over medium-high heat. Reduce and simmer 10 minutes or until cranberries pop, stirring occasionally. Spoon into bowl, cover and chill. Makes 2 1/2 cups.

It's not my recipe, it's from Martha Stewart, but everyone should make it (sooo simple), it will complement ANY of my products. Especially with a turkey sandwich with gouda and Mabs' Atomic Mustard.