


Wild Cranberry Sauce

This simple cranberry sauce recipe inspired a project. A project whose goal is to document and preserve family recipes. But more than that, it is a project that I hope will bring us together around the table to sit and listen, really listen, to each other.

Wild Cranberry Sauce

What better way to start a project celebrating our uniqueness as well as our shared experiences than with a recipe whose ingredients were foraged in the wilds of Minnesota by a young girl and her mother. Doing the one thing that comes so naturally to us, nurturing family and friends.

 Yield
8 servings

 Prep Time
5 minutes

 Cook Time
15 minutes

 Total Time
20 minutes

INGREDIENTS

2 lbs fresh cranberries
1 cup sugar, for tart sauce add more if you have a sweet tooth
heavy cream for serving

INSTRUCTIONS

1. In a large sauce pan or Dutch oven add cranberries and sugar. Heat over medium heat until berries start to pop and release their juices.
2. Reduce heat to medium low and simmer for 15 minutes. You will want to stir this occasionally to make sure that the bottom doesn't scorch.
3. Remove from heat and mash through a potato ricer or, if you are lucky enough to have your grandmother's Wear-Ever sieve, use that.
4. Serve with heavy cream drizzled over the top. If you can find farm fresh cream, that is the best.



Farmhouse in Minnesota



Florence, Kay & Wanda Olson

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*You know what food is,
Leigh? They're memories.
It's not just food that we
eat.*

~Auntie Kay

