Cranberry Sauce

**Ingredients**

1 ½ cups (375 ml) fresh (or frozen) cranberries  
1 cup (250 ml) granulated sugar  
1 cup (250 ml) water

**Preparation**

In a medium saucepan, bring the sugar and water to a boil. Add the cranberries and bring the mixture to a boil again. Stirring occasionally, reduce the heat and gently boil the sauce for 10 minutes. Let the sauce cool to room temperature and serve chilled.

If not serving the sauce fresh, follow the instructions found on the Bernardin website below in order to keep the sauce for longer.