

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Spiced Cranberry Sauce

12-ounce bag of cranberries, picked over
1/2 cup honey
2 to 3 tablespoons firmly packed brown sugar, or to taste
two 3-inch cinnamon sticks
6 whole cloves
1/4 teaspoon freshly grated nutmeg, or to taste
3/4 cup water

In a saucepan combine the cranberries, the honey, the brown sugar, the cinnamon sticks, the cloves, the nutmeg, and the water and simmer the mixture, covered, stirring occasionally, for 5 to 10 minutes, or until the cranberries have burst and the mixture is thickened. Transfer the sauce to a bowl and let it cool. The sauce may be made 2 days in advance and kept covered and chilled. Serve the sauce at room temperature.

