

HOW TO MAKE SUGARED CRANBERRIES

INGREDIENTS

1 cup water
1 cup fresh cranberries
1 cup granulated sugar
1/2 cup superfine sugar

DIRECTIONS

Rinse the cranberries under running water. Remove any bruised or mushy fruit and discard. Set aside.

Combine 1 cup of granulated sugar and 1 cup of water in a small heavy saucepan over medium-high heat, stirring until the sugar dissolves. Bring to a simmer; remove from heat. Combine the sugar syrup and cranberries in a small bowl. Cover and chill for 4 hours. Drain the cranberries in a colander over a bowl, reserving liquid for another use, if desired. Place the superfine sugar in a shallow dish or rimmed plate. Add the cranberries, a few at a time, rolling to coat. Spread the sugared cranberries in a single layer on a baking sheet; let stand at room temperature 1 hour or until dry.

Use the cranberries as an elegant garnish for pies, cakes, or puddings, or just eat them as a snack.