

Candied Cranberries

These are very decorative and can serve as an excellent garnish. Makes 20 - 25.

Ingredients

- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup cranberries

Directions

1. Select firm, red cranberries and prick once or twice with a needle.
2. Boil the sugar in the water until it spins a thread.
3. Put in cranberries and cook gently until syrup jellies when tested from the tip of a spoon.
4. Remove berries one at a time and place on wax paper.
5. Let stand until dry.
6. Dip the berries in granulated sugar.