

Southern Savvy Cranberry Sauce

Yields 12 servings

Ingredients

1 Can Whole berry cranberry sauce

1/3 Cup Strawberry preserves

1 Tbsp Sugar

¼ Tsp Cinnamon

½ Cup coarsely chopped walnuts or pecans

Optional: 1 Tbsp pineapple or apple juice

Directions

1. Add cranberry sauce to a medium sauce pan over medium heat
2. Add strawberry preserves, sugar, and cinnamon and bring to a simmer, stirring occasionally
Optional: add pineapple or apple juice
3. Remove from heat and stir in nuts until well mixed
4. Allow to chill and cover until ready to serve.

A great recipe to jar for friends and family during the holiday season!