

## Maple Cranberry Sauce

1 cup water

1 cup True Mountain Maple Syrup

24 oz. fresh cranberries

1 Tablespoon True Mountain Maple Sugar 1 dash lemon juice

1 Tablespoon brandy (optional)

Combine water and Maple syrup in a saucepan. Bring to a boil then slightly reduce heat until berries pop (10-15 minutes). Stir in sugar and lemon juice until sugar is completely dissolved. Mix in Brandy.

Serve hot or cold. Or make a bunch and freeze or can (hot water bath method) for future use.