



DRIED CRANBERRIES

Abigail's Recipes

To prepare for the long winter months, Abigail's family would have dried a variety of locally grown fruits and kept them cool and dry in barrels in the cellar of their home. Today, we're lucky enough to have fresh and exotic fruit all year round, thanks to airplanes and refrigeration.

Ingredients You'll Need:

1 (12 oz.) bag of cranberries
2 quarts of boiling water
1/4 cup of sugar or corn syrup

Directions:

In a bowl, pour boiling water over the cranberries. Let the cranberries sit in the water until the skins pop. Do not leave the berries in too long or else you'll end up with mush. Drain and coat the berries lightly with sugar or corn syrup.

Transfer the berries to a cookie sheet and place them in the freezer for two hours. Putting the cranberries in the freezer helps them dry out faster. Preheat your oven to 350°F. After ten minutes, turn off the oven. Place the cookie sheet with the berries in the oven and let sit overnight. This allows the berries to fully dehydrate.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

The Winter of Red Snow



Makes 12 ounces