

Sugar Dusted Cranberries

Sarah Kleinman

Why the Recipe is Special

Latkes or potato pancakes and other Jewish food is often brown and without color. Sugared cranberries sparkle and add a festive element to any holiday table. I've been making these for years and it's just not a winter holiday celebration without a bowl of dusted cranberries to lighten up any table.

Ingredients

1 cup sugar
1 cup water
1 bag cranberries
1 cup superfine sugar

Directions

Place water and sugar in a large pan and heat until sugar is melted; do not boil. Cool a bit.

Place one cranberry in pot; if it bubbles or sizzles, water is still too hot. When ready, add the full bag, coat cranberries and let sit overnight (at least 2-4 hours).

Using a slotted spoon to minimize water transfer, roll cranberries in superfine sugar and lay flat on wax coated baking tray to dry.

Dust cranberries as needed to ensure they are well coated and will sparkle.

I tend to leave these in open air on the counter as they don't last long; storing in airtight container may attract moisture.