

Cranberry Chipotle Sauce

*From **In Our Grandmothers' Kitchens***

Ingredients:

1 cup water

1 cup sugar

1 12-ounce bag cranberries

2 chipotles in adobo (out of a can), finely chopped, plus about 1 teaspoon adobo sauce from the can

Instructions:

In a nonreactive saucepan combine the water and sugar over medium heat, stirring constantly until the sugar dissolves. Bring the mixture to a boil.

When the sugar water is boiling stir in the chopped chipotles, sauce, and cranberries.

Return the mixture to a boil, reduce the heat, and simmer for 10 minutes (stir occasionally).

Pour the sauce into a bowl, cover it, and let it cool to room temperature. Refrigerate until ready to use.

Makes about 2 cups.