***NR#19 NMDOH CRANBERRY REDUCTION FOR TURKEY BURGERS***

***Serving Size and Ingredients: 1oz***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 10 ounces | 20 | 40 ounces | Dried Cranberries, Sweetened |
| 2 cups  | 3 3/4cups  | 7 ½ cups | Tap water |
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***Instructions:***

1. **place dried cranberries and water in a medium size saucepan and bring to a boil over high heat.**
2. **Reduce heat and let simmer, uncovered, for 20 to 25 minutes until most of the water has reduced and the mixture begins to thicken. Using a large spoon, while it is reducing, smash the cranberries so that they cook and mix together forming a relish-like consistency.**
3. **Remove from heat and set aside.**