

# Cranberry Wojapi

**Makes:** 6 Servings

Try this traditional Native American cranberry sauce which uses dried cranberries making it the perfect side dish to serve anytime of the year.

## Ingredients

- 1 cup dried cranberries
- 2 cups water
- 4 tablespoons sugar
- 2 tablespoons cornstarch (mixed with 3/4 cup water)

## Directions

1. In a large saucepan, combine ingredients and bring to a boil. Reduce heat and simmer until mixture is thickened and cranberries are plumed.

## Notes

Cranberry Wojapi is a Native American dish.

North Dakota Food and Culture: A Taste of World Cuisine. North Dakota State University Extension Service. Recipe on p. 19.

### Nutrition Information

Nutrients	Amount
<b>Calories</b>	<b>130</b>
<b>Total Fat</b>	<b>0 g</b>
Saturated Fat	0 g
Cholesterol	0 mg
<b>Sodium</b>	<b>5 mg</b>
<b>Total Carbohydrate</b>	<b>33 g</b>
Dietary Fiber	1 g
Total Sugars	26 g
Added Sugars included	N/A
<b>Protein</b>	<b>0 g</b>
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A
N/A - data is not available	