



Recipes

Wampanoag Sassamanesh - Cranberry Syrup

Ingredients:

- 1 cup fresh or frozen cranberries
- 1 cup water
- 1/2 cup sugar or maple syrup for a more traditional flavor)
- 1/4 cup maple syrup (used separately at the end of recipe)



Preparation:

- In a medium size saucepan, place cranberries, water, and 1/2 cup sugar or maple syrup. Bring to a boil. Reduce heat to medium and boil for about 10 minutes. Let cool. Puree in a food processor until smooth and strain through a sieve. Stir in the additional 1/4 maple syrup.
- Serve over waffles, pancakes, ice cream, etc.