

# Cranberry Wojapi



Makes: 5 Servings

Total Cost: \$\$\$\$

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 plumped.

## Notes

Cranberry Wojapi is a Native American dish.

[Feedback](#)

• Learn more about:

- [Cranberries](#)

Source:

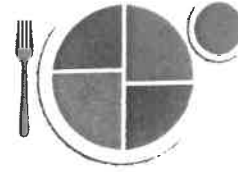
*North Dakota Food and Culture: A Taste of World Cuisine*

North Dakota State University Extension Service

# Nutrition Information

Serving Size: 1/5 of recipe (168g)

## MyPlate Food Groups



Nutrients	Amount
Total Calories	99
Total Fat	0 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	4 mg
Carbohydrates	26 g
Dietary Fiber	1 g
Total Sugars	20 g
Added Sugars included	17 g
Protein	0 g
Vitamin D	0 mcg
Calcium	4 mg
Iron	0 mg
Potassium	8 mg



Fruits

1/4 cups

N/A - data is not available

Feedback