

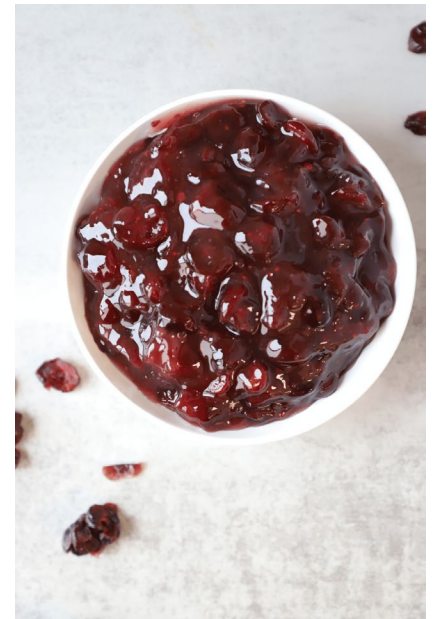
Dried Cranberry Wojapi

5 servings

Wojapi is a traditional Native American berry sauce made from wild local fruit, such as chokecherries. Wojapi is typically served with bread at celebrations.

- 1 cup dried cranberries
- 2 cups water
- 4 Tablespoons sugar
- 2 Tablespoons cornstarch

1. Wash hands with soap and water.
2. In a large saucepan, combine all ingredients. Set over medium heat and bring to a boil.
3. Reduce heat and simmer, stirring often, until mixture is thickened and cranberries are plumped.
4. Serve on top of corn cakes, muffins, pancakes, yogurt, or braised meat like bison.
5. Store leftovers in a sealed container in the refrigerator for up to four days.



Nutrition Information per Serving (1/5 of a recipe): Calories 120, Total Fat 0g, Saturated Fat 0g, Cholesterol 0mg, Sodium 0mg, Total Carbohydrates 35g, Fiber 8g, Total Sugars 18g, includes 18g Added Sugars, Protein 0g, Vitamin D 0%, Calcium 0%, Iron 0%, Potassium 0%.

Recipe source: Adapted from MyPlate Kitchen