



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

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