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Dawn's Baked Cranberry Sauce with Bourbon

- 1 12oz bag of cranberries
- 1 1/4 cups sugar
- 1/4 tsp ground cinnamon
- 1 pinch nutmeg
- 1/4 cup bourbon

9 oz:
9/12 = 75%
sugar 1 cup
cinnamon 1/4- tsp
nutmeg pinch
bourbon 3 TBSP

Preheat the oven to 350 Degrees F.

Combine the cranberries, sugar, cinnamon, and nutmeg in a small baking dish and cover. Bake for approximately 55 minutes.

Remove the cover and stir to melt any undissolved sugar. Return the dish to the oven, uncovered, and bake for 5 more minutes (or until the cranberries are soft and surrounded by a syrupy sauce).

Remove the dish from the oven and immediately stir in the bourbon. Let the dish cool to room temperature, then chill for at least 1 hour before serving.