

MOM'S CRANBERRY CHILI SAUCE

1 pkg. (4 cups) cranberries
2 cups white sugar
 $\frac{1}{2}$ cup finely chopped onion
2 T Worcestershire sauce
1 t chili powder
1 t salt
 $1\frac{1}{2}$ cups water
 $\frac{1}{3}$ cup vinegar
2 t paprika
 $\frac{1}{2}$ t cinnamon
 $\frac{1}{2}$ t pepper

Bring to a boil in saucepan, stirring until sugar melts, and then boil until berries pop open, about 5 min.

Mix 2 T cornstarch with 3 T water, add to saucepan and stir until thick. Put into jars and refrigerate.