

## Qayusaak – High Bush Cranberry Sauce

This dessert is made from *amaryat*–highbush cranberries, which are also known as sourberries or kalina berries on Kodiak Island. It is served warm with a spoon. Recipe courtesy of Esther Furio and April Counciller.

### Ingredients:

3 to 4 cups berries (will produce half to two-thirds that amount in juice, about 2 cups)  
½ cup sugar (or to taste)  
½ cup cold water  
2 tablespoons corn starch (slightly rounded)  
Canned milk if desired as topping, or whipped cream

### Instructions:

Clean and wash the berries. Put the berries in a saucepan and add water to the level of the berries. Heat on low heat until the berries start releasing juice. Pour the berries through a strainer and use a masher or the base of a cup to get most of the juice out. Discard the pulp or save for another purpose. Put the juice back into the pan and add sugar to taste. Bring the liquid to a boil. Add about a half cup cold water mixed with the corn starch. As it boils, the liquid will become clear and thicken to the consistency of a thick syrup. Boil for one to two minutes and remove the mixture from the heat. When it is cooled enough to eat, ladle into bowls and if desired, top with a drizzle of canned milk, or whipped cream as a modern alternative.

### Tip:

Measure juice to determine adjustments to the recipe. For example, if you end up with only 1 cup juice, reduce sugar and corn starch by half.

## Ciitaq – Mashed Berries and Milk

Recipe courtesy of Patricia Mullan Kozak, from the *Alutiiq Wild Foods Cookbook*

### Ingredients:

1 gallon of salmonberries  
¾ cup sugar (or to taste)  
Evaporated milk

### Instructions:

Using a potato masher, mash the berries until they are well crushed and produce lots of liquid. Add the sugar and stir until it dissolves. Use a soup ladle to put mixture in individual bowls for serving. Top with evaporated milk as desired.

