Jellied Cranberry Sauce

4 cups cranberry juice

3 cups (12 ounces) fresh cranberries

1 1/3 cups sugar

1/4 teaspoon salt

1/4 teaspoon vanilla

Bring cranberry juice, cranberries, sugar and salt to a boil.

Cook 10 minutes.

Mash cranberries and cook 15 minutes longer.

Strain mixture into glass measuring cup until you have 2 3/4 cups liquid.

Press solids with back of spoon.   Stir in vanilla until smooth.

Transfer mixture to a 2 cup mold or a clean 15 ounce can.

Let cool at least 1 hour.

Cover and refrigerate 4 hours to 4 days.

Unmold with fingers and invert jelly onto plate.