

Chunky Apple-Cranberry Sauce

Turkey Day Primer | November 2007



Give cranberry sauce a real flavor upgrade with just a few key ingredients and very little additional effort. Make it ahead, too!

PREP: 15 MINUTES COOK: 15 MINUTES COOL: 2 HOURS CHILL: 2 HOURS

- 1 CUP APPLE JUICE OR APPLE CIDER**
- 1/2 CUP SUGAR**
- 1/3 CUP MAPLE SYRUP**
- 3 MEDIUM COOKING APPLES, SUCH AS JONATHAN, PEELED, CORED, AND CHOPPED INTO 1/2-INCH CHUNKS**
- 1 12-OZ. PKG. FRESH CRANBERRIES**
- 1/2 TSP. APPLE PIE SPICE**
- 1/4 TSP. VANILLA**

In a large saucepan combine apple juice, sugar, and syrup. Bring to boiling. Add apples; cook, covered, over medium heat for 5 minutes. Stir in cranberries and pie spice. Cook, uncovered, for 10 minutes or until apples are soft and cranberries have popped, stirring occasionally. Remove from heat. Stir in vanilla. Cool completely at room temperature. Cover and chill for at least 2 hours or up to 1 week before serving. Makes 3 3/4 cups.

Per 1/4-cup serving: 78 cal., 0 g fat (0 g. sat. fat), 0 mg chol., 2 mg sodium, 20 g carbo., 2 g fiber, 0 g protein.