



Apple Cranberry Sauce (Serves 6-8)

Ingredients:

- 12 ounces fresh or frozen cranberries (about 3 cups)
 - 1 large apple, peeled, cored, and diced (Granny Smith or Honeycrisp work well)
 - 1 cup sugar (adjust to taste)
 - 1 cup water
 - 1 teaspoon cinnamon (optional)
 - Zest of 1 orange (optional, for added flavor)
 - Juice of 1 orange (optional, for added flavor)
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Instructions:

1. **Combine Ingredients:** In a medium saucepan, combine the cranberries, diced apple, sugar, and water. Add the cinnamon, orange zest, and orange juice if using.
2. **Cook:** Bring the mixture to a boil over medium heat. Reduce heat and simmer for about 10-15 minutes, stirring occasionally, until the cranberries burst, and the sauce thickens. The apples should soften and blend into the sauce.
3. **Cool and Blend:** Remove from heat and let the sauce cool slightly. Use an immersion blender or hand blender to puree until smooth, if desired.
4. **Serve or Store:** Transfer to a serving dish or airtight container and refrigerate until ready to serve.