



Tart & Sweet Cranberry Applesauce

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4 large apples (about 2 lbs) I usually use Granny Smith apples

1 1/2 - 2 cups whole cranberries

3/4 cup water

3/4 cup sugar

1/2 t. cinnamon

1/8 t. cloves

Peel, core, and slice apples. Put them in a 3 quart saucepan with the cranberries and water. Cook (covered) over medium heat until soft (about 10 minutes). Add sugar, cinnamon, and cloves. Simmer uncovered, stirring often, until sugar is well-dissolved and flavors are blended (about 5 minutes). You can mash by hand, or for a smoother consistency, you can blend with a hand-mixer. I personally like it chunky, but keep in mind that you will get some bites of the cranberries' peels. If that bothers you, then I recommend blending it up.

Serve warm or cold. * I like it chilled myself.