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# Cranberry Apple Sauce

from a cooking class with Tarla Fallgatter, 2017



## Servings: 10

1. Place cider (apple juice), sugar, apple, cinnamon and cloves in a pan over medium heat, stirring until sugar dissolves.
2. Bring to a boil. Add cranberries and simmer 10-12 minutes, or until berries burst and sauce thickens. Stir in vinegar. Let cool to room temp.

- 1 cup apple juice, or apple cider
- 1/2 cup sugar
- 1 Braeburn apple, or Gala, peeled, finely chopped
- 1/2 teaspoon ground cinnamon
- 1 pinch ground cloves
- 12 ounces fresh cranberries
- 1 teaspoon apple cider vinegar

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*Per Serving (excluding unknown items): 76 Calories; trace Fat (1.7% calories from fat); trace Protein; 19g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 0 Fat; 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**