

Cranberry Applesauce

Ingredients

3½ pounds apples, peeled, cored, and roughly chopped (8 to 9 medium apples)

1 cup water

1½ cups cranberries (fresh or frozen)

½ teaspoon cinnamon

½ teaspoon salt

⅓ cup packed brown sugar

2 Tablespoons lemon juice (optional)

Instructions

1. Wash hands with soap and water.
2. In a large saucepan, combine all ingredients. Bring to a boil, then lower heat to simmer. Cover and cook 20 to 30 minutes.
3. Remove from heat and let cool slightly. Use a potato masher or fork to mash mixture to the consistency you want. Serve warm or cold.
4. Refrigerate leftovers within 2 hours.

