

# Cranberry Applesauce



Prep time:  
**10 min**



Cook time:  
**30 min**



Yield:  
**12**  
**Servings**



Serving  
Size:  
**1/2 Cup**

## Ingredients

3 ½ pounds apples, peeled, cored, and roughly chopped (about 7 to 8 medium apples)  
1 ½ cups fresh or frozen cranberries  
½ teaspoon cinnamon  
½ teaspoon salt  
⅓ cup brown sugar  
2 tablespoons lemon juice (optional)

## Directions

1. In a large (5-quart) saucepan, combine all ingredients with 1 cup water. Bring to a boil then lower heat to simmer. Cover and cook 20 to 30 minutes.
2. 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.
3. Refrigerate leftovers within 2 hours.

## Notes

When frozen or fresh cranberries are not available, substitute canned cranberry sauce for the cranberries and brown sugar. Add 1 (14 ounce) can of cranberry sauce to the saucepan after the mixture has been simmering for about 15 minutes.