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HOLIDAY CRANBERRY SAUCE

This cranberry sauce is an out-of-sight Thanksgiving or Christmas meal condiment. For a real treat, use any leftover sauce as a topping on apple pie.

- 1-12 oz. bag cranberries
- 1 cup water
- 1/2 cup maple sugar
- 1 orange, zested, peeled and finely chopped
- zest of one orange
- 2 medium apples, peeled and chopped
- 1/2 tsp. ground cloves
- 1/4 tsp. cinnamon
- 1/8 tsp. allspice
- 1/8 tsp. ginger
- 1/4 cup walnuts, finely chopped

Place cranberries, water, and maple sugar in a large pan and bring to a boil. When the maple sugar has dissolved and most of the berries have popped, reduce the heat and add the chopped orange, zest, and apples. When the apples are almost cooked, add the spices and walnuts. Simmer until apples are just soft. Chill and serve cold.