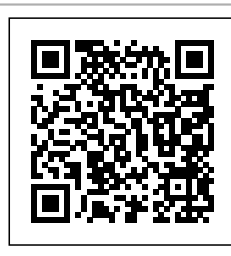


Cherry Apple Cranberry Sauce



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Recipe by: Laura Vitale

Serves 8 or more, depending on serving size

Prep Time: 5 minutes

Cook Time: 10 minutes

Ingredients

- 1 12oz Package of Fresh Cranberries
- 2 Apples, Grated
- 1/2 cup of Dried Cherries
- 2 Tbsp of Cherry Brandy
- 1 cup of Sugar
- 1 cup of Water
- 1/2 cup of Orange Juice
- 1/8 tsp of Cinnamon

1) Place all ingredients except for the grated apples in a saucepan and allow them to cook together on medium low heat for about 10 minutes or until most of the cranberries have popped.

2) Add the grated apples and cook the sauce for another 2 minutes or until the apples have softened slightly.

Let it cool in the fridge before serving.

