

Cranberry Applesauce

This simple and beautiful dish is incredibly versatile: you can eat it straight, layer it with yogurt for a breakfast parfait, or serve over oatmeal or alongside roasted turkey or ham.

Makes: 4 Servings

Ingredients

- 4 apples, peeled (if you like), and diced
- 1/2 cup fresh or frozen cranberries
- 1/4 cup water
- 3 Tablespoons maple syrup or other sweetener

Instructions

1. **Place** all ingredients in a pot. Cover and cook over medium-low heat until the apples are tender, about 30 minutes.
2. Coarsely **mash** (using a potato masher or fork) and set aside to cool down until just warm.
3. **Serve** warm right away, or put it in a container and refrigerate until cold.

Adapted from ChopChopFamily.org
For more great recipes, visit JSYFruitVeggies.org

FoodlinkNY.org



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