



Prep: 10 min
Inactive: 20 min
Cook: 15 min

Cinnamon Apple Cranberry Sauce

- 2 cups cranberry juice
- 1 (6-ounce) bag sweetened dried cranberries
- 1 cinnamon stick, broken in half
- 1 cup sugar
- 2 Gala apples, peeled, cored and diced
- 2 teaspoons corn starch

In a medium saucepan over medium heat, add the cranberry juice, cranberries, cinnamon and sugar. Bring to a boil and let cook for 5 minutes. Add the apples and cook, stirring occasionally, until the cranberries have softened and apples are tender, about 5 minutes.

Remove 8 ounces of the liquid to a small bowl and whisk in the cornstarch. Slowly add the cornstarch-juice mixture (slurry) to the cranberry mixture, stirring constantly. Cook for an additional 5 minutes.

Remove from heat and pour into a serving bowl. Refrigerate until thickened, about 30 minutes. Remove the cinnamon sticks and serve.

Recipe courtesy Aaron McCargo Jr. 2009