



# *Wolf Pine Farm*

## *Community Supported Agriculture*

### **Cranberry Sauce With Apples & Maple Syrup**

#### Notes

If you like a more sweet sauce, bump up the sugar to 1.5 cups. This one will be just a wee bit tart.

#### *Ingredients*

3 cinnamon sticks 6 whole allspice berries 6 whole cloves 1 lb. fresh cranberries 1.5 c orange juice	5 apples peeled, cored & diced (into sizes you'll want in your final sauce) 1 c sugar 3/4 c maple syrup
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#### *Instructions*

1. Gather cinnamon sticks, allspice berries & cloves in cheesecloth or other permeable container and tie with kitchen twine.
2. Add orange juice & cranberries, along with your sack of spices above, to a saucepan. Boil about 10 minutes until cranberries start to pop open.
3. Stir in remaining ingredients and simmer until apples are a little soft – about 20 minutes.
4. Remove & discard the spice sack
5. Refrigerate sauce