

#### Cranberry Applesauce

*Serves 6*

##### Ingredients

* 4 large peeled and cored Braeburn apples (about 2 ½ pounds\*), cut into 8 large slices
* 1 ½ cups fresh cranberries
* 2 Tbsp pure maple syrup (I am very snobby about using only PURE maple syrup!)
* 1-3 inch piece of lemon peel (peel a section with a potato peeler)
* ⅔ cup water
* ½ tsp ground cinnamon
* 1 pinch of salt  (about ⅛ tsp if you must measure)

##### Pressure cooker instructions (my preferred method of course)

Put all the ingredients in a 4-6 quart pressure cooker and lock the lid.  Bring to high pressure.  Cook for three minutes at high pressure then take the pressure cooker off the heat and let the pressure come down on it’s own.  Remove the lid, and stir together to combine the berries and apples. The applesauce will be a little chunky.  If you prefer smooth applesauce, pulse it with an immersion blender or cook it a minute longer - four or five minutes instead of three.

##### Stovetop method instructions

Put everything into a 4-6 quart pot and bring to a boil, cover and let simmer for 25 minutes or until everything is tender.  Mash with a potato masher or immersion blender.

This cranberry applesauce keeps, covered and refrigerated, for around 10 days and freezes well too.