



Cranberry Applesauce Recipe

3 to 4 pounds of Granny Smith apples (or other good cooking apple such as Golden Delicious, Fuji, Jonathan, McIntosh, or Gravenstein)

1 1/2 cups fresh cranberries

2 tablespoons lemon juice

1/2 teaspoon ground cinnamon

1/4 cup of brown sugar

1/2 cup white sugar

1 cup water

1/2 teaspoon salt

1. Hold apples under cold running water. **Rub with both palms while turning continuously. Use a vegetable brush to scrub around the stem area.** Peel and core the apples. **Cube the apples on your produce cutting board.**
2. **Place the fresh cranberries into a colander. Run cold water over the cranberries while rubbing each berry with your finger tips.**
3. Place all of the ingredients into a large (5-quart) pot. Bring to a boil, then lower heat to a simmer and cover. Cook until the apples can easily be mashed, about 20-30 minutes.
4. Remove pot from heat and mash the apples and cranberries with a potato masher to the consistency you want.



Additional Food Safety Notes Related To This Recipe

- When buying apples in the grocery store, be sure that they have good color and are firm to the touch. Avoid those that are soft and have spots. Cranberries should be firm with a full colored, bright, and fresh appearance.
- When storing in the refrigerator, place fresh produce on separate shelves or in produce bins away from raw meats, poultry, and seafood.
- Be sure to clean and sanitize the sink before you wash your produce. Use a clean small brush to scrub around and in the drain to get rid of dirt and grime.
- Clean and sanitize the cutting board before and after each use. It is a good idea to have two separate cutting boards in the kitchen. One can be used for raw meats, poultry, and seafood while the other is used for fresh produce and breads.
- If any applesauce is leftover divide it into small portions and place into clean airtight storage containers. Do not forget to label the containers with the name and the date.
- Keeping food out of the “Danger Zone”.
 - Put any leftovers into the refrigerator within 1 hour of serving.
 - Check the temperature of the refrigerator to be sure it is between 35 and 40 degrees F.

Recipe Source

http://www.simplyrecipes.com/recipes/cranberry_applesauce/