

# Apple & Cranberry Sauce



**Serves 6**

**Prep 5 mins**

**Cooking 8 mins + cooling**

**Easy**

## **Ingredients**

500 g cranberries , fresh cranberries or frozen ones, thawed  
2 bramley apples , peeled, cored and cut into chunks  
150 g golden caster sugar  
1 stick cinnamon

1. Place all the ingredients in a wide saucepan and add a splash of water. Put the pan on the heat and bring to the boil. Simmer gently until the cranberries have burst and the apple has softened. Boil down until the mixture thickens slightly, then take off the heat and leave to cool.
2. This is a simple sauce that goes very well with rich meats like goose and duck. You can make it well in advance, so you don't have to worry about it while you're cooking lunch