



CRANBERRY APPLESAUCE

4 apples (about 2 pounds), peeled, cored and chopped
1 c. fresh cranberries, picked over
½ c. sugar
¼ c. apple juice or water
3-inch cinnamon stick
3-inch strip of lemon zest removed with a vegetable peeler
2 T. unsalted butter

In a heavy saucepan cook the apples, the cranberries, the sugar, the apple juice or water, the cinnamon stick, and the zest over moderate heat, stirring, for 15 minutes, or until the apples are very soft. Discard the cinnamon stick and the zest, force the apple mixture through the medium disk of a food mill into a bowl, and stir in the butter. Serve the applesauce warm or chilled. The applesauce keeps, covered and chilled, for 1 week. Makes about 3 cups.