

# Apple Cinnamon Cranberry Sauce



## Ingredients:

5 cups fresh cranberries, washed and drained  
3/4 cup apple cider  
2 cups small-diced apples  
1 1/2 cups brown sugar  
1/2 tsp allspice  
1/2 tsp cinnamon

## Directions:

Combine all ingredients in large pot. Bring to boil. Reduce heat to medium. Simmer, stirring frequently, until apples and cranberries are soft and sauce is thickened (about 15 minute). Cool before serving.

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