

Apple Cranberry Compote

2 firm apples, peeled, cored, diced
2 cups apple sauce, see recipe below
½ cup dried cranberries
2 Tbsp honey or raw sugar

Simmer apples until slightly tender. If dry moisten with small amount of apple juice or cider. Add apple sauce. Bring to a simmer. Add cranberries. Sweeten with honey or sugar. Can be served warm or chilled.

Variations - add 2 Tbsp peeled, shredded ginger or ¼ cup Apple Brandy or combination of cinnamon, cloves and allspice.

Serving suggestions: over pancakes or French toast, or serve with roasted chicken, or potato pancakes