

# Cranberry Sauce with Apple & Lime

Holiday staple a little different

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## INGREDIENTS

(makes 2 small jars)

- 2 medium apples (sweet)
- 1 organic lime
- 50-100g (½ – 1 cup) brown sugar
- 300g (about 3 cups) cranberries



## DIRECTIONS

1. Wash the apples well, de-seed and cube them roughly.
2. Soften the lime a little with the palm of your hand, peel the skin off and juice the lime.
3. Add the lime skin and juice, the brown sugar, the cubed apples and the cranberries to a small pot.
4. Transfer the pot to heat and cook over medium heat until the apples have softened and disappeared in the cranberry sauce. Make sure to mix once in a while for even cooking
5. Remove from heat and allow to cool slightly and then strain the sauce to remove the apple and lime skins.
6. Allow to cool completely.
7. Store in an airtight container in the fridge for up to 10-14 days. You can also freeze the cranberry sauce if you want it to last longer.