

Apple Cranberry Sauce

Check this dish off your Thanksgiving to-do list early.

BY [LEAH PEREZ](#) Updated: Oct 4, 2024

YIELDS:

4 c.

PREP TIME:

10 mins

TOTAL TIME:

25 mins

Ingredients

1 (12-oz.) bag fresh or frozen cranberries, thawed

1 3/4 c. granulated sugar

1 c. apple juice or cider

1 Granny Smith apple, peeled, cored, and cut into 1/2-inch pieces

1 orange, zested and juiced

[See Nutritional Information](#)



Directions

- 1 | In a medium saucepan over medium-low heat, combine the cranberries, sugar, apple juice, apple, orange zest, and orange juice.
- 2 | Cook, stirring frequently, until the mixture has thickened but the fruit is still chunky, 12 to 15 minutes. Remove the mixture from the heat and let it cool completely. It will thicken more as it cools.
- 3 | Spoon the mixture into an airtight container and store in the refrigerator until ready to eat. Serve chilled or at room temperature.

Tip: Plain water can be substituted for apple juice. Just add 1/4 cup more sugar.