

Cranberry Sauce Recipe

Devised by Phil Muir and remade by Sheila Shea

- 1.5 lbs cranberries
 - 1 apple cored, cut into small pieces
 - 1 orange, the skin, cut in small pieces
 - ¼ cup raisins or goji berries
(soaked in boiling water 10 minutes)
 - ½ cup pecans
 - ½ cup honey
 - ½ cup Spiced Apple Cider from TJ's or apple cider
- cinnamon, cloves, allspice to taste

I place cranberries, chopped apple and orange, honey, cider and spices in my food processor and pulse until relatively well mixed. I added the nuts and raisins/goji berries and process to finish. Taste and adjust.