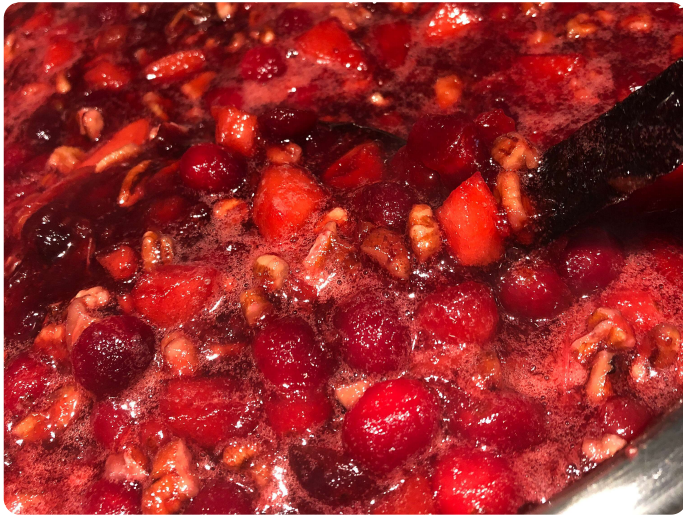


Cranberry Pomegranate Sauce

Savannah · 28/09/2024

**Prep Time**

1 hr 15 mins

Difficult

Medium

Servings

24

Description

This is a delicious fruitfilled version of cranberry sauce The pomegranate is cooked separately to facilitate seed removal then both parts are combined to finish cooking Its wonderful as an accompaniment for poultry and can be made into a lovely trifletype dessert with vanilla pudding and pound cake

Ingredients

- - 2 large tart apples - 2 pomegranates
- peeled and seeds separated - 1 (16 fl oz) bottle pomegranate juice - 2 cups white sugar - 2 large oranges - 2 (12 ounce) bags fresh cranberries
- rinsed and sorted - 1 cup pecans
- chopped

Instructions

1. Peel and core apples
2. and put peelings and cores in a small saucepan with pomegranate seeds
3. 1/2 cup juice
4. and 1/2 cup sugar. Bring to a boil
5. and then reduce heat to simmer. Cook for 30 minutes. Chop the peeled apples
6. and place in a large saucepan. Remove zest from half of one orange
7. chop very fine
8. and add to apples. Peel oranges
9. chop coarsely
10. and add to pan along with cranberries and remaining juice and sugar. Bring to a boil
11. reduce heat to simmer
12. and cook for 30 minutes. Remove small pan from heat
13. and strain juice into larger pan. Cool solids slightly
14. and then push through a sieve to remove seeds and peels
15. adding remaining pulp to larger pan. Stir in nuts
16. if desired. Cook about 10 minutes longer. Serve warm
17. room temperature
18. or chilled.