



## INGREDIENTS

3 cups of filtered apple cider  
1 ½ cups of granulated sugar  
1/2 cup of purified water  
½ TSP of kosher salt  
1 cinnamon stick  
3 star anise  
1 diced granny smith apple  
3 cups of fresh cranberries



## CRAMBERRY SAUCE

By Caterina Romano's kitchen

## DIRECTIONS

1. Heat a large pot over medium to high heat, combine and heat the apple cider and sugar. Continue stirring until the sugar is dissolved.
2. Add the water, salt, cinnamon, star anise & the diced apple. Cook on high heat for 10-12 minutes.
3. Add the cranberries and cook for 20 minutes until they pop.
4. Allow to cool. Transfer the cranberry sauce to an air tight glass container and refrigerate for 2-3 days.
5. Remove the cinnamon stick and star anise before serving.

**ENJOY THE CRAMBERRY SAUCE**