



OCR

ORTHOPAEDIC & SPINE
CENTER OF THE ROCKIES

FROM THE OCR FAMILY'S *kitchen* TO YOURS

Crockpot Cranberry Applesauce

Ingredients:

- 12 of your favorite apples (we prefer Fuji, Braeburn, or Granny Smith), cut into eighths
- 3 c. (1 bag) of fresh or frozen cranberries, rinsed and drained
- 1 c. sugar
- 1 c. apple juice
- 1 ½ tbsp. butter
- ½ tbsp. ground cinnamon

Directions:

Mix all ingredients in 5-6 quart slow cooker. Cover and cook on high setting 2 – 2.5 hours (or on low for 4-5 hours while cooking the rest of your holiday meal- enjoying the festive aroma!) or until the apples begin to break up.

Stir well to break up the larger pieces of apples. Serve warm or chilled. To chill, cool about 2 hours, cover and refrigerate until chilled. Serve alone or with ice cream and granola as a holiday dessert.

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