

### Cranberry-Pomegranate Sauce

2 large tart apples

2 large oranges

2 pomegranates, peeled and seeds separated

2 (12oz) bags cranberries, cleaned and sorted

1 (16 oz) bottle pomegranate juice

1 cup pecans, chopped

2 cups sugar (or 2 tsp stevia powdered extract or 2 tsp stevia liquid drops)

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

