

KANEDA YOSHIDA'S
CARAMELIZED CRANBERRIES & APPLE SAUCE
RECIPE

THANKSGIVING

INGREDIENTS

- o 1 lbs. cranberries
- o 2x red apples
- o 1x orange
- o 150grams (5.29oz) of white sugars
- o 1 tsp anise seeds
- o 1 tsp cardamoms
- o 1 tsp salt
- o 1 tsp pepper
- o red wine

INSTRUCTIONS

1. Add 150grams (5.29oz) of white sugar into a pan and wait for the sugar to melt and form a caramel.
2. Add a tsp of anise seed.
3. Add a tsp of cardamoms.
4. Add the fresh cranberries.
5. Core and thinly slice 2 red apples and then add them into the pan.
6. Add a tsp of salt and pepper.
7. Add a glaze of red wine.
8. Zest an orange into the pan.
9. Squeeze in the orange juices.
10. Cook the sauce in low heat 5-10 minutes to thicken
11. Once cool down, put in the refrigerator then serve at room temperature.

*You can prepare 3-4 days
before Thanksgiving.*

