

Cranberry Sauce

Kathy G

I just made this up as I went so you will need to adjust the sugar and lemon juice to suit your taste

Fresh Cranberries 24 oz

Lemons – 4 juiced ½ cup

Lemon Zest from one of the lemons

Brown Sugar – ½ - 1 cup

Tia Maria – I would leave out. I don't think it did much

Apples 2 cubed

Cinammon Stick

Vanilla 1 tsp

Water ½ to 1 cup

I put in Instapot for 3 minutes. Let cool and refrigerated overnight. Then Instapot for 3 minutes the next day.