

Cranberry Quince Sauce, Juice-Sweetened

This recipe uses no sweetener apart from fruit juice. It is tart, but not overwhelmingly so. The quinces impart a unique fragrance, but if you cannot obtain them, try substituting with Granny Smith Apples.

Ingredients

1 package whole fresh cranberries (12 to 14 ounces)

1 can frozen apple juice concentrate

1 or 2 medium-large quinces (membrillos) cut into bite-sized pieces

Wash and sort cranberries, making sure to remove any damaged or brown fruit.

Add all ingredients to a sauce pan, preferably one with a heavy bottom.

Cook on medium high heat until the mixture starts to boil and then turn it down so that the mixture simmers. Watch the pot so that the contents do not boil over. When all of the cranberries have popped, turn off the heat. Serve warm or cold.