

Cranberry Rum Sauce

- 3 Cinnamon sticks (about 4" each) – broken in half
- 8 whole allspice
- 6 whole cloves
- 2 c sugar
- 1 ½ c water
- 8 c cranberries (fresh or frozen)
- 2 large apples, peeled, cored, and chopped
- ¾ c rum

Prepare canner, jars and lids.

Tie cinnamon sticks, allspice, and cloves in square of cheesecloth, creating a spice bag. In a large stainless steel saucepan, combine sugar, water, spice bag. Bring to a boil over high heat, stirring constantly until sugar dissolves. Reduce heat and boil gently for 5 minutes, stirring occasionally. Add cranberries and apples. Return to a boil and boil gently, stirring constantly until cranberry skins burst, about 5 minutes. Crush mixture using a potato masher. Add rum and return to a boil. Remove from heat and discard spice bag

Ladle hot sauce into hot jars. Leaving ¼ inch headspace. Remove air bubbles and adjust headspace if necessary by adding hot sauce. Whip jar rims, center lid on jar and screw band down until resistance is met, then increase to fingertip-tight.

Place jars in canner, ensuring they are completely covered with water if you are using a water bath canner. Bring to a boil and process for 15 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

If you are using an atmospheric steam canner make sure you have water in the bottom, place the jars on the rack and put the lid on the canner. Watch the dial and start timing when the dial reaches the correct green area for your altitude. Process for 15 minutes making sure that the dial stays in the green area then turn off the heat. Leave the lid on the canner for 3 minutes before removing. Then remove the jars, cool and store.