

Apple And Dried Fruit Sauce

This is a wonderful topping for waffles** I use this topping in the fall & winter when apples are in season. Although the recipe specifies dried sour cherries, it is equally delicious using dried cranberries which are so plentiful in B.C. The cranberry harvest is a beautiful sight to see!

Makes approximately 5 cups

3 medium Golden Delicious apples (about 1 1/2 lbs)
1 cup sugar
1/2 cup dried sour cherries or dried cranberries
1/4 cup golden raisins
1/4 cup dried currants
1 1/2 cups cranberry-raspberry juice
4 tsp. arrowroot
1 Tbsp. fresh lemon juice

Peel & core the apples & cut into 3/4" thick wedges. In a large saucepan combine the apples, sugar, dried fruit & 1 1/4 cups of the cranberry-raspberry juice; bring to a boil. Simmer over moderate heat 1 minute or until apples are just tender; remove from the heat.

In a small bowl stir together the arrowroot (it gives a really clear sauce) & remaining cranberry-raspberry juice; stir into topping. Cook over moderately low heat, stirring gently, until liquid is thickened & clear (do not let it boil). Add the lemon juice and serve over waffles.

You can make the topping 1 day ahead; cool, cover and placed in the fridge. To reheat, place over low heat, stirring gently (do not let it boil) then add the lemon juice & serve warm over waffles.

****If you would like to make waffles, please go to [Phyllis' Buttermilk Waffles](#).**