

Apple Rhubarbsauce

Tainted with cranberry juice and just the right amount of sugar, this rhubarb-rich applesauce is great stirred into yogurt, slathered on pancakes, spooned warm over ice cream, or eaten straight from the jar.

TIME: 15 minutes active time

MAKES: About 1 1/2 pints

1 pound rhubarb, trimmed and chopped
1 pound Pink Lady apples, peeled and chopped
1/2 cup cranberry juice
1/2 cup water
1/4 cup sugar

Combine all ingredients in a medium saucepan. Bring to a simmer, then cook over low heat, covered, for 15 minutes, stirring occasionally. Uncover and let cool, then puree in a blender. Serve hot or cold.