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**FOODSHARE
GREENVILLE**

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- FARMS -**

Cranberry, Pineapple and Orange Zest Sauce

Enjoy over rice, with dressing, served with roasted vegetables, as a glaze for meats, or with yogurt

Ingredients

- 1 1/2 cup of fresh cranberries
- 1 cup sugar
- 1/2 cup orange juice (freshly squeezed if possible)
- 1/2 pineapple, chopped (similar to canned crushed pineapple). Reserve the juice if possible!
- Orange zest for serving, if desired

Instructions

In a medium saucepan over medium heat, dissolve sugar into the orange and pineapple juices and bring to a boil. Stir in the cranberries and pineapple and bring back to a boil. Cook until the cranberries pop (About 10 minutes.) Remove from heat and place the sauce in a bowl to cool and thicken for a few hours. Refrigerate. Can top with zested orange for serving if desired.



Make Your Own - Pumpkin Pie Spice

Ingredients

- 3 tablespoons ground cinnamon
- 2 teaspoons ground nutmeg
- 2 teaspoons ground ginger
- 1 1/2 teaspoon ground cloves
- 1 1/2 teaspoon allspice

Instructions

Add all the spices to a bowl and mix until well combined. Store in an air tight container for several months



Baked Apples with Pumpkin Pie Spice

Instructions

Preheat the oven to 350°F or 180°C.

Peel and dice 3 apples.

Add the apples, 2 tablespoons maple syrup, 2 tablespoons cornstarch, 1 tablespoon lemon juice, and 1 teaspoon of pumpkin pie spice to a large mixing bowl and mix until well combined.

Transfer to a baking dish (8x8 inch or 20x20 cm baking dish), cover with foil and bake for 45 minutes.

Remove the foil and bake for another 15 minutes.

Enjoy alone, or with an ice cream of your choice.

