Red Spiced Apple Rings

Serves 5

3 firm apples

2 cups pure cranberry juice

1/2 cup sugar, or honey

1/4 cup apple cider vinegar

Juice and grated rind of 1 lemon

1 teaspoon cinnamon

1/2 teaspoon each ginger and allspice

10 drops liquid red food coloring

 Slice apples into 1/4­-inch thick slices, leaving peel intact. Core and set aside.

 Bring the remainder of ingredients to a bowl in a large skillet over high heat. Add apple slices and bring back up to a boil, cooking apples for 1 minute.

 Remove pan from heat and let sit for a few minutes before transferring apples to a bowl with a tight-fitting lid

 Strain liquid into container and make sure all apples are covered with liquid and cover tightly.

 Allow to sit for at least 3 hours at room temperature before transferring to refrigerator to completely cool.

 Continue to store apple rings in a covered container in refrigerator until ready to serve.