

# Cranberry Nachos

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Peel and core  
and chop them into small pieces. Put the apples into a  
medium-sized pot and add

Stir well to combine and bring the mixture to a boil. Turn  
the heat down to a simmer until the fruit is soft and the  
mixture has thickened, about 40 minutes. Allow to cool.

Grate

In a greased 9-inch springform pan, layer a third of a  
followed by a third of the grated cheddar, and a third of  
the cranberry mixture. Repeat two more times. Bake at  
400°F for 15 to 20 minutes until hot and the cheese has  
melted and is beginning to brown. Remove the sides of  
the pan before serving.

5 Granny Smith Apples

1 Onion, peeled and finely chopped

1 C Dried cranberries

1 C Brown sugar

1 C Apple cider vinegar

1 t Ground ginger

1 t Ground tumeric

1 t Ground chili powder

1 t Ground cumin

1 t Ground coriander

1 Clove garlic, grated

2 t Maldon salt / 1 t fine salt

500 g Extra strong cheddar

300 g Bag of tortilla chips