



Spiced Cranberry Sauce with Pears

Makes: 3 cups

Prep Time: 5 minutes Cook Time: 10 minutes

Total Time: 15 minutes

- 1 & 1/2 cups sugar
- 1/2 cup water
- 1 (4-inch) cinnamon stick
- 1 (13-ounce) package fresh cranberries, about 3 cups
- 2 ripe, but not soft, pears, cored and cubed into 1/4" pieces (about 2 cups)
- 1/2 tsp grated fresh nutmeg
- 1/2 tsp allspice
- 1 tsp brandy or cognac, optional

In a 2 quart saucepan, bring sugar and water to a boil, stirring until sugar is dissolved. Add cinnamon stick and then boil rapidly uncovered for 5 minutes.

Add cranberries, pears, nutmeg, and allspice. Return to a boil and cook for 3 to 4 minutes or until cranberry skins pop, stirring occasionally. Remove from heat. Stir in brandy or Cognac, if using. Pour into a glass jar or heat-resistant container and chill.

Remove cinnamon stick when serving.

Recipe by Phyllis Shostack