

# Cranberry and Pear Sauce



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Recipe by: Laura Vitale

Serves 8

**Prep Time: 5 minutes**

**Cook Time: 15 minutes**

## Ingredients

- \_\_ 1 12 oz Package of Fresh Cranberries
- \_\_ 3 cups of Pears (I used bosc), peeled, and chopped
- \_\_ 1 cup of Sugar
- \_\_ ½ cup of Water
- \_\_ ½ cup of Orange Juice
- \_\_ 1/8 tsp of Cinnamon

1) Place all ingredients except the pears, in a saucepan and allow them to cook together on medium low heat for about 10 minutes or until most of the cranberries have popped.

2) Add the chopped pears and cook the sauce for another 5 to 7 minutes or until the pears have softened slightly but still keep a bit of crunch and shape.

Let it cool in the fridge before serving.

