



Cranberry Pear Sauce

This is not your traditional applesauce. For one, it calls for pears. And second, this fruit concoction is cooked in a good amount of honey. It takes just a few minutes to prepare. Serve it warm or cold, over latkes or as a stand-alone side dish. My kids like taking it to school for snack.

Ingredients:

- 1 c water
- ½ c white sugar
- 3 pears - peeled, cored and diced
- 1 (12 ounce) package fresh or frozen cranberries
- 1 c honey
- 1 tsp cinnamon
- 1 Tbsp fresh lemon juice
- Zest from ½ a lemon

Directions:

1. In a medium saucepan, stir together the water and sugar over medium-high heat. Bring to a boil.
2. Stir in pears, and reduce heat to medium. Cook, stirring frequently for 5 minutes, then stir in cranberries, honey and cinnamon.
3. Continue to cook until cranberries pop and the mixture thickens slightly, about 5 minutes.
4. Remove from heat and stir in the lemon juice and lemon zest. Let it cool a little bit before serving.

Yield: Approximately 10 cups