

# Cranberry Sauce

**Prep Time:** 5 minutes

**Cooking Time:** 30 minutes

**Yields:** 2 cups

**Prep Notes:** none

**Category:** Side Dish

**Source:** Oh, She Glows Cookbook

## The Ingredients

- 2 cups fresh or frozen cranberries
- 1 ripe pear, peeled and finely chopped
- ½ cup pure maple syrup
- Small pinch of fine grain sea salt



## Directions

- Add the cranberries, pear and maple syrup into a medium pot.
- Bring to a boil over high heat and then reduce heat to medium.
- Simmer, uncovered, for 10 - 20 minutes until thickened.
- Use a potato masher to mash up the pear.
- Store in mason jars and cool.
- Refrigerate until ready to serve.