



Cinnamon Cranberry Pear Sauce

PREP TIME: 5 MINUTES | COOK TIME: 5 MINUTES | CHILL TIME: 2 HOURS

SERVES: 12

Jazz up plain cranberries with the sweetness of pears and scent of cinnamon to serve with turkey, pork roast, or grilled chicken. Delicious on sandwiches too.

Ingredients

- 2 cans (15 oz. each) pear halves in 100% juice
- 1 bag (12 oz.) fresh or frozen cranberries
- 1/2 cup sugar
- 1 tsp. cinnamon
- 2 tsp. vanilla extract

Instructions

1. Drain pears, reserving juice; chop pears. Combine reserved juice, pears, cranberries, sugar, and cinnamon in a large saucepan.
2. Bring to a boil over high heat. Reduce heat to medium and cook, uncovered, 5 minutes or until cranberries begin to pop. Remove from heat.
3. Gently stir in vanilla. Refrigerate at least 2 hours before serving.

DEL MONTE