

Cranberry Sauce with Pears and Fresh Ginger

Cook's Illustrated from 1999



Servings: 9

1. ***BEFORE YOU BEGIN:** The cooking time in this recipe is intended for fresh berries. If you've got frozen cranberries, do not defrost them before use; just pick through them and add about 2 minutes to the simmering time.
2. Bring water, sugar, ginger, cinnamon, and salt to boil in medium nonreactive saucepan over high heat, stirring occasionally to dissolve sugar. Stir in cranberries and pears; return to boil. Reduce heat to medium; simmer until saucy, slightly thickened, and about two-thirds of berries have popped open, about 5 minutes. Transfer to nonreactive bowl, cool to room temperature, and serve. Can be covered and refrigerated up to 7 days; let stand at room temperature 30 minutes before serving. May keep several weeks longer, although the intense flavor of it might be lessened. It was still good a month after making it.

3/4 cup water

1 cup granulated sugar

1 tablespoon fresh ginger, grated

1/4 teaspoon ground cinnamon

1/4 teaspoon table salt

12 ounces cranberries, picked through

2 medium pears, firm, ripe, peeled, cored, and cut into 1/2-inch chunks

Per Serving (excluding unknown items): 127 Calories; trace Fat (0.7% calories from fat); trace Protein; 33g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 67mg Sodium; 28g Total Sugars; 0mcg Vitamin D; 8mg Calcium; trace Iron; 80mg Potassium; 9mg Phosphorus. Exchanges: .

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