

Pear Honey Cranberry Sauce

INGREDIENTS:

1/2 cup water

1/2 cup white sugar

2 pears - peeled, cored and
diced

1 (12 ounce) package fresh or

frozen cranberries

1 cup honey

1 tablespoon fresh lemon juice

1 teaspoon grated lemon zest

DIRECTIONS:

1. In a medium saucepan, stir together the water and sugar over medium-high heat. Bring to a boil. Stir in pears, and reduce heat to medium. Cook, stirring frequently for 3 minutes, then stir in cranberries and honey. Continue to cook until cranberries pop and the mixture thickens slightly, about 5 minutes.
2. Remove from heat and stir in the lemon juice and lemon zest. Cool to room temperature, then store covered in the refrigerator for up to one week.