



Cranberry Sauce Extraordinaire

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

12

Description

This has been a trade secret for years but its so good I decided to share it Its everyones favorite and can even be poured over a block of cream cheese and served with crackers for a fun holiday appetizer

Ingredients

- - 1 cup water - 1 cup white sugar - 1 (12 ounce) package fresh cranberries - 1 orange
- peeled and pureed - 1 apple - peeled
- cored and diced - 1 pear - peeled
- cored and diced - 1 cup chopped dried mixed fruit - 1 cup chopped pecans - ½ teaspoon salt - 1 teaspoon ground cinnamon - ½ teaspoon ground nutmeg

Instructions

1. In a medium saucepan
2. boil water and sugar until the sugar dissolves. Reduce the heat to simmer
3. and stir in cranberries
4. pureed orange
5. apple
6. pear
7. dried fruit
8. pecans
9. salt
10. cinnamon
11. and nutmeg. Cover
12. and simmer for 30 minutes
13. stirring occasionally
14. until the cranberries burst. Remove from heat
15. and let cool to room temperature. Editor's Note: Please note the differences in ingredient amounts and yield
16. as well as the omission of nuts when using the magazine version of this recipe.