

Superb Cranberry Sauce with Apples and Pears

Savannah · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs

Description

This cranberry sauce has extra spices diced fruits and orange juice added to make it more exciting than plain old cranberries Everyone always loves this at Thanksgiving and it disappears fast Its best when made the night before and left to rest in the refrigerator overnight so all the flavors can blend together

Ingredients

- - 5 (3 inch) cinnamon sticks - 8 whole allspice berries - 8 whole cloves - 6 cups fresh cranberries - 2 ¼ cups orange juice - 4 Gala apples
- peeled
- cored and diced - 4 Bosc pears
- peeled
- cored and diced - 3 cups white sugar - 1 cup brown sugar

Instructions

1. Place the cinnamon sticks
2. allspice berries
3. and cloves onto the center of a 8 inch square piece of cheesecloth. Gather together the edges of the cheesecloth
4. and tie with kitchen twine to secure. Place the sachet into a large saucepan along with the cranberries and orange juice. Bring to a boil over high heat
5. and cook until the berries begin to burst
6. about 10 minutes. Stir in the apples
7. pears
8. white sugar
9. and brown sugar. Return to a boil
10. then reduce heat to medium-low
11. and simmer about 25 minutes until the apples and pears are slightly soft. Remove and discard the spice sachet. Scrape the sauce into a bowl
12. cover
13. and refrigerate overnight. Serve cold.