

# Cranberry, Raspberry, Pear Sauce

*Publix Thanksgiving*

*Publix Aprons*

## **Servings: 8**

*1/2 cup water*

*1/2 cup sugar*

*1 bag (12 ounce) cranberries, thawed,  
if frozen*

*1/4 teaspoon dried ground ginger*

*2 ripe pears*

*zest of one lemon*

*juice of one lemon*

*zest of one orange*

*1 cup raspberries (fresh or frozen)*

Place the water and sugar in a medium saucepan. Bring to a boil. Stir to dissolve the sugar. Reduce the heat to medium. Add the cranberries and ginger. Simmer for 4 to 5 minutes.

Peel, core and cut the pears into 1/4-inch cubes. Zest and grate the lemon (no white, one teaspoon). Zest and grate the orange (no white, two teaspoons). Squeeze the lemon for juice (two tablespoons).

Add the pears, lemon zest, orange zest, lemon juice and raspberries to the saucepan. Simmer 6 to 8 minutes, stirring occasionally, or until the cranberries pop and the sauce thickens.

Serve.

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Per Serving (excluding unknown items): 54 Calories; trace Fat (0.4% calories from fat); trace Protein; 14g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Fruit; 1 Other Carbohydrates.