

# Festive cranberry sauce

Recipe



*This sauce is perfect for Thanksgiving, Christmas, New Year's party and similar occasions.*

**Preparation time:** 35 minutes

**Ingredients:**

- 2 cups cranberries
- 1.5 peeled and chopped pear
- ½ cup maple syrup
- a pinch of salt

Put the cranberries, pear, syrup and salt into the pot and let the mixture boil. Then lower the temperature and cook

for another 20 minutes until it starts to thicken a little. Puree a bit more if needed. Put it in a glass jar, let it cool and keep it refrigerated.