

- Easy No Sweat Recipe -

# Spiced Cranberry Sauce with Pear

*The Cheeky Chickadee Spiced Sugar adds an exotic element that will have people wondering what you did to make this sauce taste so damn good. Excellent served with roast chicken.*

Makes about 3 cups

1 package fresh or frozen cranberries  
two 1/4" wide slices of fresh ginger, left whole  
1/2 cup liquid honey  
1/2 cup granulated sugar  
1/2 cup marsala, sherry or sweet red wine  
1/2 cup freshly squeezed orange juice  
1-2 tsp **Cheeky Chickadee Spiced Sugar**, or more to taste  
1 pear or apple, peeled, cored and diced

1. In a medium pot over medium heat bring all the above ingredients to a boil (if the pear is particularly ripe and soft, add it during the last minute of cooking instead).

2. Reduce heat to medium-low and continue to cook until nearly all of the berries have popped. (As each berry pops, it releases pectin, which makes the sauce thicken when it cools.)

3. Stir until the sauce thickens slightly. Set aside to cool and refrigerate until serving time.

Best made a day ahead.



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