

## **Cranberry Pear Compote**

### **Ingredients:**

3 cups sugar

3 12 oz bags cranberries

2 29 oz cans pear halves in heavy syrup (drained) or six fresh pears, peeled, diced and cooked (roasted or cooked in a pan)

¼ cup orange juice

1 teas cinnamon

### **Directions:**

Combine cranberries and sugar in large saucepan (no water!). Cook over medium heat until berries are very soft and coated with sugar syrup (about 30 min).

Puree in blender and strain through medium sieve into a bowl. Fold pears into cranberry puree. Add cinnamon and orange juice and refrigerate overnight.