

Cranberry Pear Sauce



Serves 4 Prep 5 mins

Cooking 10 mins

Easy

Ingredients

300g fresh or frozen cranberries
2 ripe pears, peeled and cored, cubed small
60 - 80ml agave or honey
250ml water
squeeze of lemon juice to taste

1. Bring all the ingredients to a boil on high heat in a medium saucepan.
2. When boiling, reduce the heat and simmer for about 10 minutes, or until the cranberries burst and the sauce thickens. Watch it carefully, so as not to let it burn!
3. Remove from the heat and let it cool before refrigerating. Serve chilled or at room temperature.