

SPICED CRAISIN PEAR SAUCE

Ingredients:

- 14 ripe pears, chopped
- 1 - 1/2 cups dried cranberries (I used Craisins)
- 1/2 cup Red Hot Cinnamon Candies
- 1/2 cup sugar
- 1 tablespoon pumpkin pie spice
- 1 tablespoon lemon juice



How to make:

1. Rehydrate the cranberries by covering them with water in a sauce pan and bringing them to a simmer. Drain until there is only a little water left in the pan with them.
2. Butter the inside of a crockpot. Set on low.
3. Put the chopped pears into the crockpot and add the rest of the ingredients with them, including the cranberries with their liquid. Gently stir altogether.
4. Allow to cook for about 5 hours, stirring gently occasionally.
5. Fill clean pint jars with the pear sauce, allowing 1 inch of head space. Wipe the rims of the jars and put on the lids. Be sure to save some of the sauce to eat today!
6. Process in a hot water bath or steam canner for 20 minutes, according to the directions of the canner.
7. Remove from the canner and allow to cool and seal.