



Greenmarket Recipe Series

**Natural
Gourmet
Institute**

GINGERY CRANBERRY-PEAR SAUCE

Recipe by Natural Gourmet Institute

YIELD: 6-8 SERVINGS

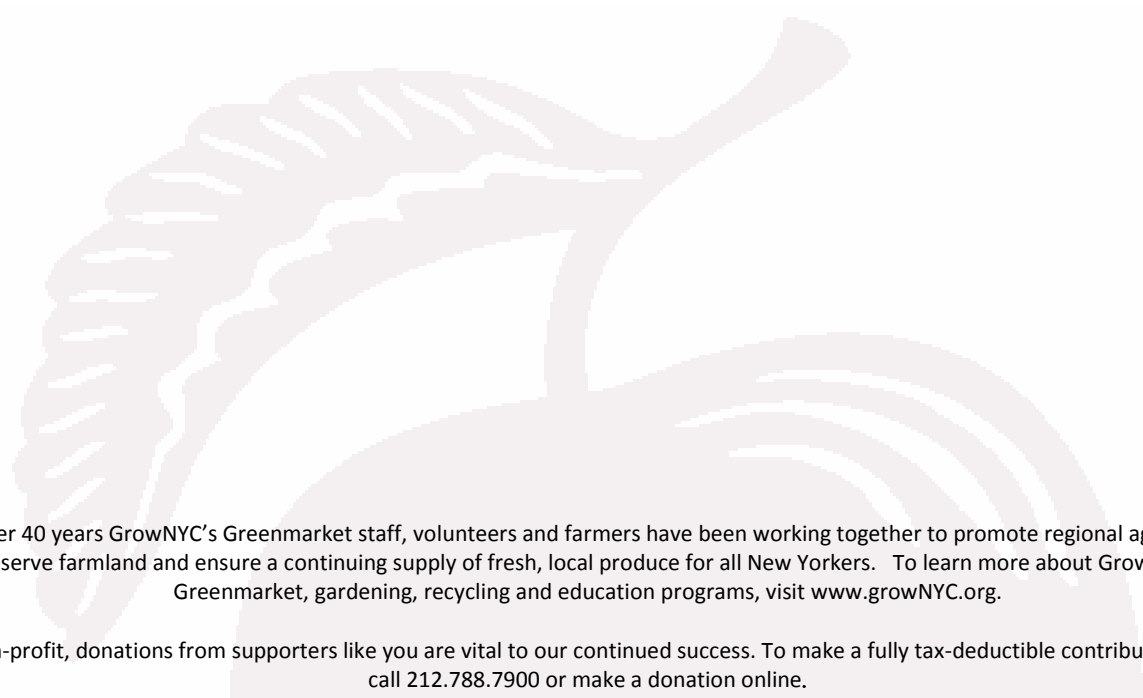
Ingredients:

- 3 cups fresh cranberries*
- 2 Asian pears, peeled and finely diced *
- 1-inch fresh ginger, peeled and grated *
- 1 cinnamon stick
- 1 cup apple cider*
- ½ cup maple syrup*
- ¼ teaspoon sea salt

Procedure:

1. In a medium pot, combine cranberries, pears, ginger, cinnamon, cider, maple syrup, and sea salt. Bring to a boil, covered. Remove cover and let simmer until cranberries have popped, stirring often, about 15 minutes. Remove from heat and transfer sauce to a bowl, discarding cinnamon stick. Cool to room temperature and serve.

**Ingredients available seasonally at your neighborhood Greenmarket*



For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

As a non-profit, donations from supporters like you are vital to our continued success. To make a fully tax-deductible contribution, please call 212.788.7900 or make a donation online.