



The Very Best Cranberry Sauce (Features all organic ingredients.)

Adapted from allrecipes.com by Napa Valley CanDo

1 C water

1C sugar

12 oz. fresh cranberries

2 satsumas, peeled and chopped into 1/2" pieces

1 Honey Crisp apple - chopped into nice biteable chunks

1 Bartlett pear - chopped as above

1/2 C. raisins or mixed dried fruit

1 C. roasted, chopped pecans

1/2 t. salt

1 t. cinnamon

1/2 t. nutmeg

1/4 C. Grand Marnier or Triple Sec

In a medium saucepan, boil water and sugar. Reduce to simmer. Stir in all fresh and dried fruits, nuts and spices. Cover. Simmer about 30 minutes. Stir now and then until the cranberries burst.

Allow to cool to room temp. Eat with relish (or it AS relish)!