

# Fresh Cranberry Sauce

*Unit: 4 Qt. Saucepan*

**1 bag fresh cranberries**

**1 ½ cup pecans**

**1 pear**

**1 ½ c sugar**

**1 apple**

**1 can crushed pineapple**

Wash cranberries and discard bad ones. Leave wet and pour into 4 qt saucepan. Pour sugar over cranberries and stir it in. Seal the lid on the unit with valve below the knob rotated to open and turn on medium heat.

Reduce to low heat when the valve whistles and cook for 20 minutes. Cut the apple and the pear on the #2 blade with the cutter machine and mix in pecans, apple, and pear after cranberries are cooked. Cook the fruit for 5 minutes and serve while it is hot or cold.