

# Cranberry Sauce with Orange, Ginger, Pineapple and Pecans

*From 'Notes from a Maine Kitchen' by Kathy Gunst (Down East Books, 2011)*

Serve with Thanksgiving turkey or on turkey sandwiches, but this sauce is also delicious served with a cheese platter, or as a dessert sauce with butter cookies, pound cake or pie.

## **Ingredients:**

- 1 cup sugar
- 2 cups water
- 1/4 cup maple syrup
- 1 pound fresh cranberries (if frozen, do not defrost)
- 1/4 cup fresh orange juice
- 1/4 cup very thinly sliced orange rind
- 1 tablespoon grated orange zest (rind)
- 1 cup finely chopped pineapple
- 1 to 1 1/2 tablespoons finely chopped fresh ginger
- 1 tablespoon coarsely chopped candied or crystallized ginger, optional
- 1 cup pecans, or your favorite nut, coarsely chopped

Place the sugar and water in a large saucepan and bring to a boil over high heat. Reduce the heat to low and cook about 15 minutes, or until the sugar syrup begins to turn a pale amber color. Add the maple syrup and the cranberries and cook, stirring occasionally, until the cranberries begin to pop. Add the orange juice, orange rind, and the orange zest and cook another 5 to 10 minutes, or until the sauce begins to thicken slightly. Add the pineapple and the fresh and crystallized ginger and cook 2 minutes. The sauce should be full of flavor and slightly thickened. (If the sauce still seems thin — and remember, it will thicken as it chills— remove the cranberries with a slotted spoon and place in a bowl. Boil the liquid in the pot over moderate to high heat until it is thickened slightly, about 10 minutes, if needed. Place the cranberries back in the slightly thickened sauce.)

Remove from the heat and stir in the nuts. Let cool completely. Place in a clean glass jar and refrigerate for up to 10 days, or freeze up to 6 months.

*Makes about 6 cups.*