



JOSEPH PHELPS
V I N E Y A R D S

Cranberry Sauce with Pears & Fresh Ginger

Makes 5 cups (this is a double recipe; you can easily cut everything in half)

Serve with any of the following:

[Joseph Phelps Napa Valley Cabernet Sauvignon](#)

[Joseph Phelps Napa Valley Merlot](#)

[Joseph Phelps Insignia](#)

[Joseph Phelps Backus Vineyard Cabernet Sauvignon](#)

1 ½ cup water

2 cups sugar

½ tsp salt

2 Tbsp freshly grated ginger root

½ tsp ground cinnamon

2 12-oz bag cranberries

4 medium, firm ripe pears, peeled, cored and cut into ½ inch chunks

Bring water, sugar, salt, cinnamon, and ginger to a boil over high heat, stirring to dissolve sugar. Stir in cranberries and pears and return to boil. Reduce heat and simmer until saucy and slightly thickened and about 2/3 of the berries have popped.

Sauce can be covered and refrigerated for up to 7 days but must be brought up to room temperature before serving.