

## SPICED CRANBERRY PEAR JAM

### INGREDIENTS

6 cups fresh cranberries  
6 cups cored, diced fresh pears  
3 cups granulated sugar  
Juice and zest of one lemon  
1 cup apple cider  
2 cinnamon sticks  
10 whole cloves

### INSTRUCTIONS

In a large, deep pot combine cranberries, pears, sugar, lemon juice, lemon zest and cider. Stir together then add cinnamon sticks and cloves.

Bring to a low boil and simmer 20 minutes until cranberries begin to pop and pears become tender. Remove the cinnamon sticks and cloves. At this point, you can turn off the heat and gently mash the fruits a bit with a potato masher to break them up or run the mixture through a food mill, and return the mashed fruit back to the pot. Using the potato masher will leave the jam rather chunky, vs. using the food mill which will make it mostly smooth. Continue simmering, stirring frequently until mixture has thickened and coats the back of a spoon, about 45 minutes to an hour.

Ladle into prepared sterilized jars and drizzle with a little bit of Williams Schnapps or vodka (this will help preserve the jam). Seal according to your normal method.