



Spiced Cranberry-Pear Jam

Source: *Jill Lightner, edibleSeattle*

Serves 10

Start to finish: 20 minutes

Look for local cranberries and Clear Creek's pear brandy for this thick, sandwich-friendly jam.

Ingredients:

2 Anjou pears, peeled, cored, and chopped

1/2 cup sugar

2 tablespoons water

1/2 cup pear brandy, divided

Pinch salt

1 cinnamon stick

1 1/4 pounds (20 ounces) cranberries

Bring chopped pear, sugar, water, 1/4 cup of the brandy, salt, and the cinnamon stick to a simmer in a medium saucepan, stirring until the sugar has dissolved. Add the cranberries, and cook and stir at a low simmer, mashing the berries against the side of the pan as they pop, for about 15 minutes, until most of the berries have popped. Stir in the remaining 1/4 cup brandy, and let cool. Jam will thicken upon standing

Make Ahead: Jam can be made up to a week in advance. Cool and store covered in the refrigerator.

*Gluten-free

*Vegetarian

*Dairy-free

*Vegan