



Ingredients

- 4 cups fresh or frozen cranberries (14 oz.)
- ½ c Powdered Monk Fruit or Sweetener of choice
- ¼ cup brown sugar
- ¼ cup fresh orange juice (from 1 orange)
- ¼ cup water
- 1 cup chopped Bartlett pears (about 2 small pears)
- 1 cup chopped fresh green apples (from 1 apple)
- ½ cup chopped toasted walnuts

Directions

1. Bring the cranberries, sweetener, water and orange juice to a boil in a large saucepan over medium-high, stirring often.
2. Reduce heat to medium-low, and simmer, stirring occasionally, until cranberries pop and mixture thickens, 12 to 15 minutes.
3. Stir in diced pears, and apple
4. Remove from heat, and cool to room temperature, about 30 minutes.
5. Top with toasted walnuts. Transfer to a serving bowl; cover and chill 4 to 24 hours.

Tips

Make It Ahead: The cranberry salads can be made 3 days in advance. Cover and store in the refrigerator.