

## Cranberry Pear Relish - Sugar Free

Adapted from Light & Tasty

<http://www.tasteofhome.com/Recipes/Cranberry-Pear-Relish>

### INGREDIENTS

- \* 1 medium navel orange
- \* 4 medium pears, peeled and coarsely chopped
- \* 1 package (12 ounces) fresh or frozen cranberries (3 cups)
- \* ½ cup packed Splenda sugar substitute
- \* 1½ teaspoon molasses
- \* 1 teaspoon grated orange peel
- \* ½ teaspoon ground cinnamon
- \* ¼ teaspoon ground ginger or 1 teaspoon minced fresh gingerroot
- \* ⅛ teaspoon ground allspice

### DIRECTIONS

Scrape the zest from the orange. Squeeze juice from the orange; add enough water to measure 1/2 cup. Pour into a saucepan. Put Splenda into a medium size bowl; pour molasses over the top; mix together with a small whisk until Splenda turns kind of brown. Add Splenda mix, then the remaining ingredients to the pot. Bring to a boil. Reduce heat; simmer, uncovered, for 25-30 minutes or until the cranberries pop and mixture is thickened. Cool. Cover and store in the refrigerator. Yield: 4 cups.