



## Pearsauce



Yield: About 2 cups

### INGREDIENTS

- 4-6 pears, cored and roughly chopped
- 1 tablespoon fresh lemon juice
- 1 teaspoon ground cinnamon
- 2 tablespoons sugar
- 1/4 cup water

### MARKET SHOPPING LIST

#### ☐ PEARS

- Ellis Family Farms
- Hillside Orchard
- Mick Klüg Farm
- Oriana's Orchard

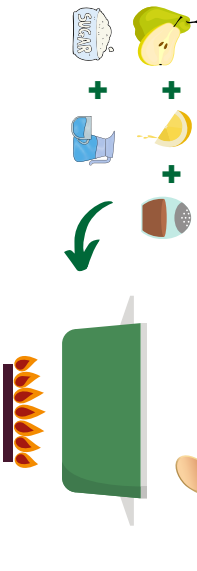
### VARIATIONS

You can add any warming spices you need. This is excellent with nutmeg, cardamom, or vanilla!

Serve on top of pancakes or waffles. Stir into oatmeal or just eat it straight from the jar!

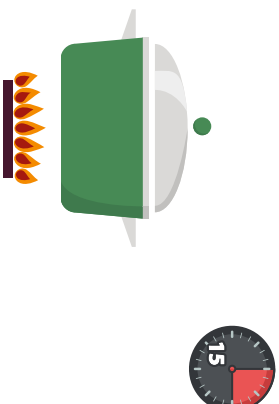


1.



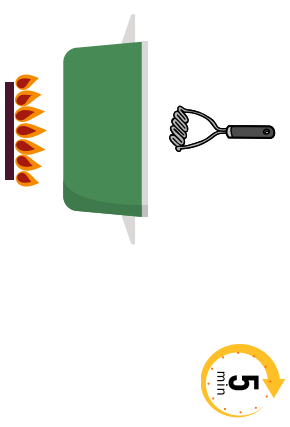
Combine all ingredients in a medium pot. Bring to a boil and stir over medium-high heat.

2.



Cover, reduce the heat to medium-low and cook 15-20 minutes until the pears are very soft.

3.



Remove lid and use a potato masher to break up the pears. Stir and cook for 5 more minutes.