

Pom-Cran-Pear Chutney

- 1 c. pomegranate juice
- 1/2 c. dark brown sugar
- 1 Tbsp. lemon juice
- 1 cinnamon stick
- 1 bay leaf
- 1 1/2 tsp. coriander seeds
- 1 1/2 tsp. black peppercorns
- 12 oz. fresh cranberries
- 1/2 c. pomegranate Craisins
- 2 pears, peeled, cored, chopped
- 1 onion, chopped
- 1 1/2 Tbsp. candied ginger, minced
- 1/4 c. cider vinegar
- 1/4 tsp. ground cloves

Combine first seven ingredients in a non-reactive saucepan. Cover and simmer 15 minutes. Strain mixture; discard solids; return liquid to saucepan. Add remaining ingredients. Simmer uncovered 20-25 minutes, stirring frequently. Liquid reduces, cranberries pop, pears and onion soften. Delicious with roast poultry or pork, or as hors d' oeuvres atop chevre on crusty bread.

Accompany with Cooper-Garrod Pinot Noir