



Christmas Recipes
from
Montreat
Presbyterian Church

Wednesday, Jan. 20, 2021

Cranberry-Pineapple Sauce
from Marylyn Huff

You may prefer a cranberry relish that begins with boiling whole cranberries. I prefer a quick version given to me by an educator at a workshop in Raleigh years ago. It fits my "cooking" style.

Ingredients:

2 cans whole berry cranberry sauce
1 16 oz can crushed pineapple
1 pkg of sugar free cherry Jello
pecan pieces

Instructions:

Boil crushed pineapple with cherry Jello for 3-5 minutes in sauce pan. Remove from heat.

Thoroughly stir in 2 cans of whole berry cranberry sauce.

Add pecan pieces.

Pour into container. After cooling, store in refrigerator.

Marylyn Huff

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