

Pineapple-Lime Cranberry Sauce

Season's Best Sides | November 2008



Colored by the cranberries, the pineapple takes on a gemlike appearance and adds another flavor dimension.

PREP: 10 MINUTES COOK: 15 MINUTES COOL: 45 MINUTES

- 1 12-OZ. PKG. FRESH OR FROZEN CRANBERRIES
- 1 8-OZ. CAN PINEAPPLE TIDBITS (JUICE-PACK), UNDRAINED
- 1/2 CUP GRANULATED SUGAR
- 1/2 CUP PACKED BROWN SUGAR
- 1/3 CUP WATER
- 1 FRESH JALAPEÑO PEPPER, SEEDED AND FINELY CHOPPED*
- 2 TSP. FINELY SHREDDED LIME PEEL
- 1/8 TSP. GROUND NUTMEG OR CINNAMON

In a large skillet combine cranberries, undrained pineapple, sugars, water, jalapeño pepper, lime peel, and nutmeg. Bring to boiling over medium heat, stirring to dissolve sugar. Boil gently, uncovered, for about 15 minutes or until mixture thickens, stirring occasionally. (Sauce will continue to thicken as it cools.)

Remove from heat and cool to room temperature, about 45 minutes. Serve at room temperature or chilled. Store in an airtight container in refrigerator up to 1 week. Makes 3 cups (twelve 1/4-cup servings).

***HANDLING HOT CHILE PEPPERS:** Because hot chile peppers contain volatile oils that can burn your skin and eyes, avoid direct contact with chiles as much as possible. When working with chile peppers, wear plastic or rubber gloves. If your bare hands do touch the chile peppers, wash your hands and fingernails well with soap and water when you are finished.

Per serving: 92 cal., 0 g total fat, 0 mg chol., 4 mg sodium, 24 g carbo., 2 g dietary fiber, 0 g protein.