



Ginger Pear Cranberry Holiday Glaze

The Jar of Red Gold

My kitchen smells like a holiday hug right now. The pot is bubbling with cranberries and pears. It's my Ginger Pear Cranberry Glaze. I call it my jar of red gold. It shines like a jewel on the table.

Making it is simple. You just cook fruit with a bit of spice. The magic happens in the pot. The berries pop and laugh. They turn the syrup a deep, happy red. Doesn't that sound nice?

A Little Story About Ginger

I almost forgot the ginger once. My grandson Remy saved the day. He

found the knobby root on the counter. "Nana, you forgot this!" he said. I grated it right in. That batch had the best zing ever. I still laugh at that.

Fresh ginger is the secret. It gives a warm, spicy kick. It wakes up the sweet fruit. *Fun fact: ginger is a root, not an herb!* It grows under the ground. It's been warming people up for thousands of years.

Why This Little Pot Matters

This is more than a sauce. It's a tradition starter. The smell fills your whole house. It tells everyone that good things are coming. That's why this matters. Food memories stick with us forever.

It also brings different flavors together. Tart cranberries, sweet pears, spicy ginger. They don't fight. They become friends in the pot. Life is like that sometimes. Different things can make something beautiful together.

Let's Make It Together

Get your pot ready. Put in the water, sugar, ginger, cinnamon, and salt. Heat it until it boils. Stir it until the sugar disappears. Now, the fun part! Stir in all the cranberries and pear chunks.

Let it bubble again. Then turn the heat down. Let it simmer for about five minutes. Listen for the berry pops! When two-thirds have popped, it's done. Pour it into a bowl to cool. The smell is amazing, isn't it?

Your Turn to Share

I love hearing your stories. What's your favorite food smell from the holidays? Is it cinnamon, or roasting turkey, or maybe oranges? Tell me

about it. I read every note.

Also, what will you put this glaze on? I love it on turkey, of course. But try it on pancakes or oatmeal. It's wonderful. Will you use it for a big dinner or a small treat?

See also Peppery Parmesan Christmas Crisps

A Cozy Kitchen Tip

Make this a day ahead. It gets even better in the fridge. The flavors become closer friends overnight. Just let it sit on the counter for 30 minutes before you eat. It should be cool, not cold.

It keeps for a week. So you can enjoy it many times. That's the other reason this matters. It gives you a little holiday joy all week long. A spoonful on yogurt is a happy breakfast.

Pass It On

This recipe is easy to share. Write it on a card for a friend. Better yet, make a jar for them. A homemade gift from your kitchen is a gift of love. It really is.

Who will you share it with this year? A neighbor, a teacher, or a family member? Sharing food is one of life's sweetest joys. Let me know if you do.

Ingredients:

Ingredient	Amount	Notes
Water	$\frac{3}{4}$ cup	

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Granulated sugar	1 cup	
Fresh ginger	1 tablespoon	Grated
Ground cinnamon	$\frac{1}{4}$ teaspoon	
Table salt	$\frac{1}{4}$ teaspoon	
Cranberries	1 (12-ounce) bag	Picked through
Pears	2 medium	Firm, ripe, peeled, cored, and cut into $\frac{1}{2}$ -inch chunks



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Instructions

Step 1: Grab your favorite medium pot. Pour in the water and sugar. Add the ginger, cinnamon, and salt. Turn the heat to high. Stir it now and then until the sugar melts away. It will look like sweet, spiced tea. Doesn't that smell amazing already?

Step 2: Once it's boiling, add all the cranberries and pears. Give it a good, gentle stir. Let it come back to a boil. The berries will start to sizzle and dance. I love that sound.

Step 3: Now, turn the heat down to medium. Let it bubble softly for about 5 minutes. You'll hear little pops as the berries burst. (Don't walk away, or it might get too thick!). The sauce is ready when it coats your spoon. **Do you think it will taste more like pears or ginger? Share below!**

Step 4: Carefully pour your glaze into a pretty glass bowl. Let it cool on the counter. It will thicken up as it sits. This tastes best at room temperature. I still laugh at the year I served it piping hot!

See also [Triple Cheese Scalloped Potato Noel](#)

Creative Twists

This recipe is like a dear friend. You can dress it up for different parties. A little change makes it feel new again. Here are my favorite ways to play.

**Add a big spoonful of orange marmalade with the fruit.
Swap the pears for a crisp, tart apple.**

Stir in a handful of chopped pecans after it cools.

Which one would you try first? Comment below!

Serving & Pairing Ideas

This glaze isn't just for turkey. Oh no. It loves to make friends on your table. Try it with baked brie and crackers for a cozy snack. It's wonderful on pancakes the next morning, too. My grandson loves it on vanilla ice cream.

For a drink, a sparkling apple cider is perfect. The bubbles cut through the richness. Grown-ups might enjoy a glass of chilled Riesling wine. It's sweet and friendly, just like the sauce. Which would you choose tonight?



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Keeping Your Glaze Happy and Ready

This glaze loves a cool, cozy spot in your fridge. Just pop it in a covered bowl. It will stay fresh for a whole week. You can also freeze it for a month. Thaw it overnight in the fridge.

Let it sit on the counter for 30 minutes before serving. This brings back its bright, jammy texture. I once served it straight from the fridge. It was too firm and the flavors were shy.

Making a double batch is a smart idea. It saves you time during the busy holidays. Having a ready-made sauce matters. It means one less thing to worry about on your feast day.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Glaze Glitches

Is your sauce too runny? Just simmer it a few minutes longer. The liquid will reduce and thicken nicely. Is it too thick? Stir in a tablespoon of warm water.

Are the cranberries not popping? Your heat might be too low. Crank it up to a gentle bubble. I remember when my berries stayed whole. The sauce wasn't saucy at all.

Finding the pears turned to mush? Use firm, ripe pears like Bosc. Add them right with the cranberries. Fixing these small issues builds your cooking confidence. It also makes sure every bite tastes just right.

See also [Festive Gluten Free Sugar Cookie Delights](#)

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Is this gluten-free? A: Yes, all the ingredients are naturally gluten-free.

Q: Can I make it ahead? A: Absolutely! Make it up to 7 days before you need it.

Q: What if I don't have fresh ginger? A: Use 1 teaspoon of ground ginger instead. The flavor will be a little different but still good.

Q: Can I double the recipe? A: You can. Just use a bigger pot so it doesn't boil over.

Q: Any optional tips? A: A tiny splash of orange juice adds a lovely zing. *Fun fact: Cranberries bounce when they are fresh!*

Which tip will you try first?

From My Kitchen to Yours

I hope this recipe brings a sweet, spicy joy to your table. It is a little jar of holiday sparkle. I love seeing your kitchen creations.

It makes me feel like we are cooking together. Please share your photos if you feel like it.

Have you tried this recipe? Tag us on Pinterest!

Happy cooking! —Elowen Thorn.



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Ginger Pear Cranberry Holiday Glaze

Author: Elowen Thorn



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Cooking Method:[Stovetop](#)



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Cuisine:[American](#)



Courses:[Side](#)



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Difficulty: **Beginner**

Prep time: **15 minutes**



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Cook time: **10 minutes**

Rest time: **30 minutes**

Total time: **55 minutes**



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Servings: **8 servings**



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Calories: **145 kcal**

Best Season:**Summer**

Description

Cranberry Sauce with Pears and Fresh Ginger

Ingredients

- $\frac{3}{4}$ cup water
- 1 cup granulated sugar
- 1 tablespoon grated fresh ginger
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon table salt
- 1 (12-ounce) bag cranberries, picked through
- 2 medium pears, firm, ripe, peeled, cored, and cut into $\frac{1}{2}$ -inch chunks

Instructions

1. Bring water, sugar, ginger, cinnamon, and salt to boil in medium nonreactive saucepan over high heat, stirring occasionally to dissolve sugar.
2. Stir in cranberries and pears; return to boil.
3. Reduce heat to medium; simmer until saucy, slightly thickened, and about two-thirds of berries have popped open, about 5 minutes.
4. Transfer to nonreactive bowl, cool to room temperature, and serve. (Can be covered and refrigerated up to 7 days; let stand at room temperature 30 minutes before serving.)

Notes

For a smoother sauce, you can mash some of the cranberries after cooking. Adjust ginger to taste for more or less spice.

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