



Noreen's Kitchen

Maple Walnut

Cranberry Compote

Ingredients

1 bag of fresh cranberries
1 Granny Smith apple, cubed
1/2 cup packed brown sugar
1/2 cup pure maple syrup

1 cup apple cider or juice
1/2 cup dried cranberries
1/2 cup of walnut halves

Step by Step Instructions

Place all the ingredients into a medium saucepan.

Place over medium heat until the mixture begins to simmer.

Watch the mixture, stirring occasionally and helping to pop the cranberries on the side of the saucepan.

When the mixture has simmer for at least five minutes and the cranberries have all popped and the mixture has slightly thickened, remove from heat and cover.

Allow the compote to cool at room temperature before serving.

This can be made well in advance of serving. Up to three weeks. Store in a jar or air tight container in the refrigerator. Do not freeze. Do not can due to the walnuts.

Enjoy!