

Winter Spiced Fruit Compote with Port

Makes 3 cups

Ingredients

- 1/2 c. dried cherries (or choice of dried blueberries or cranberries)
- 1/2 c. dried peaches
- 1/2 c. dried apricots
- 1/2 c. dried figs (or prunes)
- 1 stick cinnamon
- 4 whole cloves
- 1 c. apple cider
- 1/4 c. port or red wine

Preparation

1. Coarse chop all dried fruit except cherries.
2. Combine all ingredients in large heavy bottomed sauce pan and simmer slowly, covered, for one hour. Mixture should be very moist and pudding like, adjust with more liquid if necessary.
3. Remove cinnamon stick and cloves.
4. Serve warm (or at room temperature). This makes enough for 6- 1/2 cup servings.

NOTE: This compote can be served in a dish, with a slice of blue cheese, baked in a pie crust, served over vanilla ice cream or frozen for later use.

