



Cranberry Compote

Serves 12

Ingredients:

- 8 oz. Chopped Shallots
- 1 Tbsp. Butter
- 1 cup Sugar
- 1 cup Dry White Wine
- 1 tsp. Orange Zest
- 1 tsp. Lemon Zest
- 1/2 tsp. Salt
- 1 cup Raisins
- 4 cups Cranberries

Directions:

1. In a saucepan over medium heat, cook the shallots in butter until translucent, about 3 minutes. Add the sugar and continue cooking, stirring frequently, until the mixture turns a golden caramel color, about 15 minutes.
2. Carefully add the wine, orange zest, lemon zest and salt and bring to a boil while stirring. Add the raisins and cranberries. Reduce heat and simmer, uncovered and stirring occasionally, until the cranberries burst and the mixture thickens, about 30 minutes.