



## Recipes

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### 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.