



Fresh Cranberry-Orange Compote

The perfect accompaniment to Turkey & Stuffing is cranberry sauce. Take a little extra time to prepare this easy & delicious Cranberry-Orange Compote recipe for your guests. It makes all the difference!

INGREDIENTS

8 oz Fresh Cranberries
1 tablespoon Orange Zest
1 teaspoon Lemon Zest
1/4 cup Fresh Orange Juice
3 tablespoons Fresh Lemon Juice
1/2 cup Sugar
1 teaspoon Vanilla Extract
2 cups Water
Pinch of Ground Cinnamon
3 tablespoons Cornstarch

PREPARATION

- In a nonreactive, non-stick saucepan over medium heat, combine the cranberries, orange and lemon zest, orange and lemon juice, 1/2 cup sugar, 1.5 cups water, vanilla extract, and cinnamon. Bring the mixture to a boil and cook for 8-10 minutes. The cranberries will begin to burst open.
- Dissolve cornstarch in the remaining 1/2 cup water. Add the mixture to the cranberries and stir to blend. Reduce the heat to medium and stir constantly until the mixture thickens, about 2 minutes. Remove from the heat and cool completely. Cover and refrigerate until ready to serve.