



PLUM COMPOTE WITH CARDAMOM

2 pounds very ripe plums, pitted and coarsely chopped

¼ cup packed brown sugar

1 tablespoon fresh lemon juice

½ teaspoon freshly ground green cardamom

1/8 teaspoon salt

Combine all ingredients in a medium saucepan over medium-high heat. Bring to a boil. Reduce heat and cook at a lively simmer for 30 minutes or until thickened and reduced to about 2 cups. Stir it occasionally so the compote doesn't scorch.

Transfer to a clean, 1-pint jar and cool to room temperature (the compote will thicken more as it cools). Store for up to 1 week in the refrigerator.

Makes about 2 cups.

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