



BALSAMIC CRANBERRY-FIG COMPOTE

1 cup water
1 orange, zested and juiced, divided
1 cup dried figs, chopped
1 cup sugar
1 cinnamon stick
1 (10- to 12-ounce) package fresh or frozen cranberries (no need to thaw)
2 tablespoons balsamic vinegar
Pinch of salt

Bring water to a boil in a large saucepan. Remove from heat, and stir in the juice and figs. Let stand 15 minutes.

Return the pan to medium-high heat. Add sugar and cinnamon stick, and bring to a boil. Stir in the cranberries. Reduce heat, and simmer 10 minutes or until the cranberries are starting to burst. Remove from heat. Stir in the vinegar, zest and salt. Cool completely. Transfer to a jar. Refrigerate up to 3 weeks.

Makes about 2 cups.

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