



CHERRY COMPOTE

YIELD: 3.5 CUPS

INGREDIENTS:

1 1/4 LB CHERRIES, FROZEN
1 CUP BRANDY
1 TBSP OLIVE OIL
3/4 CUP RED ONION, DICED
1 TBSP GARLIC, DICED
1/4 CUP GREEN ONION, CHOPPED
1/4 CUP HONEY
1/4TSP GROUND THYME
PINCH CAYENNE

METHOD:

- SOAK FROZEN CHERRIES IN BRANDY FOR 30 MINUTES
- IN A LARGE SAUCE POT, HEAT OLIVE OIL OVER HIGH HEAT
- ADD RED ONION, GARLIC, AND GREEN ONION. SAUTE UNTIL TRANSLUCENT
- ADD CHERRY/ BRANDY MIXTURE, HONEY, GROUND THYME, AND CAYENNE. BRING TO A BOIL.
- ONCE BOILING, REDUCE HEAT TO MEDIUM. SIMMER FOR 30 MINUTES UNCOVERED, STIRRING OCCASIONALLY.