

Cranberry-Apple Compote

also nice on waffles, pancakes and vanilla ice cream

Ingredients:

2 cups apple cider
6 tbsp light corn syrup
2 tbsp (packed) golden brown sugar
8 tbsp (1 stick) unsalted butter
3 Golden Delicious apples, peeled, cored,
cut into 1/2-inch pieces
2 cups cranberries (fresh or frozen)
1/2 cup plus 1 tablespoon (about) sugar

Directions:

1. Whisk apple cider, corn syrup, and brown sugar in heavy large saucepan. Boil over high heat until reduced to 1 cup, about 15 minutes. Add 4 tbsp butter; whisk until melted. Remove from heat
2. Melt remaining 4 tbsp butter in heavy large skillet over medium heat. Add apple pieces; sauté 2 minutes. Add cranberries and 1/2 cup sugar. Stir until cranberries begin to pop, about 2 minutes. Stir in reduced cider mixture. Boil until reduced to syrup consistency, about 6 minutes. Stir in more sugar, if desired. (Can be made 1 day ahead. Cover and refrigerate. Stir over medium heat until heated through.) Transfer compote to bowl and serve warm