

Pear Compote

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  35
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Serves:  16

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Tu-Bishvat,
Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Low

Fat

Source: The Heimishe
Kitchen (Nitra Cookbook)

Think ice cream topping! Think accompaniment to roast turkey! Or serve on top of that **challah kugel** you're planning. You'll want to use a firm pear when preparing this compote – anything that will keep its shape when cooked.

Ingredients (3)

Main ingredients

- 8 ripe Bartlett pears, peeled, halved and cored
- 1/4 cup sugar
- 2 teaspoons vanilla sugar

Start Cooking

Make the Compote

1. Place pears in six-quart pot and add water to barely cover.
2. Add sugar and cook over low heat for 20–30 minutes.
3. Cool thoroughly before removing from pot.

Credits

Photography and Styling: Tamara Friedman