

Winter Compote

Recipe By *Estee Kafra*



Cooking and Prep:  1 h

Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Gluten Free,

Low Fat, Vegan, Pescetarian

Source: Family Table by

Mishpacha Magazine

This recipe is simple to prepare and can last in the fridge for at least a week. I originally thought that the grown-ups would like it, but it went over well with the kids, too.

Ingredients (10)

Main ingredients

- 1 and 1/2 cups **Kedem Grape Juice**
- 1/2 cup orange juice
- 1 cinnamon stick
- 6 whole cloves
- 3 slices lemon, peel removed

- 1 (15-oz./425-g.) can sour cherries, with juice
 - 1 cup prunes
 - 1 cup dried apricots
 - 2 pears, diced
 - water, to cover
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Start Cooking

Preparing the Compote

1. Place grape juice, orange juice, cinnamon stick, cloves, and lemon slices in a medium-sized pot and bring to a boil.
2. Reduce heat and let simmer for five minutes.
3. Add remaining ingredients, adding just enough water to cover the fruit.
4. Bring to a boil again, and then simmer gently for about 10 minutes or until fruit is tender but not falling apart.
5. Allow to cool and then transfer to a storage container. Remove the cinnamon stick, cloves, and lemon pieces and discard.

Note:

This compote tastes best after 24 hours of refrigeration.