

# Apple Compote Varieties

Recipe By *Nitra Ladies Auxiliary*



**Cooking and Prep:**  1  
h 10 m

**Serves:**  60

**No Allergens**

**Preference:** Parve

**Difficulty:** Easy

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

**Source:** The Heimishe  
Kitchen (Nitra Cookbook)

**Cuisines:** Ashkenazi

This recipe yields a large amount, but it also freezes well, so even if you don't need it all right away, make the full recipe and put some aside for later.

## Ingredients (6)

### All Compotes Require

15 pounds Cortland apples, cored and quartered

1 and 3/4 cups sugar

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### Apricot Compote

1 pound sliced apricots

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### Strawberry Compote

1 pound blended strawberries

1 box **Gefen Strawberry Jell Dessert**

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### Plum Compote

3 pounds sliced plums

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## Start Cooking

### Prepare the Apple Compote

1. Place apples and sugar in 16-quart pot. Add water to cover three-fourths full.
2. Bring to a boil. Reduce heat and simmer for an hour.

### Apricot Compote

1. Add apricots and cook for additional 15 minutes.

### Strawberry Compote

1. Add blended strawberries and strawberry jello and stir. Cover pot until cool.

#### Variation:

Alternatively, use 2 boxes strawberry jello and omit the blended strawberries.

### Plum Compote

1. Add plums. Cook together with apples for the full hour.

### Credits

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