

Brandied Fruit Compote



Ingredients

½ cup raisins
½ cup dried sweetened cranberries
1 cup dried apricots, sliced
½ cup dried figs, no stem, halved
½ cup dried sweetened pineapple, cut into small pieces
3 tbsp. unsalted butter
4 tbsp. light brown sugar
1/3-cup brandy
1/3-cup water
Pinch of cinnamon
Pinch of salt
3 green cardamom pods
¼ tsp. vanilla extract

Procedure

1. Melt butter in a non-reactive saucepan over low heat. Add fruit and sauté until all fruit is coated, and absorbed by the fruit. Add brown sugar.
2. Add salt, cinnamon, cardamom pods and stir to combine. Add the water and cook over low heat, stirring frequently. Cook until fruit are the desired texture.
3. Remove pan from heat and add the brandy. Stir well. Add back to heat and cook until the desired amount of brandy flavor is achieved. (The longer it cooks, the more the brandy will blend in). **WARNING** the brandy may slightly flame. Don't panic, and just stir!
4. Remove the cardamom pods, and stir in vanilla.
5. Serve warm over Steel Cut Oatmeal, or vanilla ice cream.
6. Stores well in freezer or refrigerator for about a month.
YIELDS approximately 1 quart.