

CRANBERRY COMPOTE

INGREDIENTS

- 1 small star anise pod
 - 1/2 tsp. black peppercorns
 - 1 two-inch long cinnamon stick
 - 2 cups Merlot or other dry red wine
 - 3/4 cup sugar
 - 2 cups fresh or frozen cranberries
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PREPARATION

Make compote: Place star anise, peppercorns and cinnamon stick in a small piece of cheesecloth and tie into a bundle. In a medium saucepan, combine wine, sugar and spice bundle and bring to a boil, stirring to dissolve the sugar. Add cranberries and cook over moderate heat until cranberries start to pop, about 5 minutes. Transfer cranberries to a bowl with a slotted spoon. Discard spice bundle and boil remaining liquid over moderate heat until thick and syrupy, about 15 minutes. Return cranberries to the syrup and stir to mix.

Recipe created by Parties That Cook® www.PartiesThatCook.com

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