



Bourbon-Cranberry Compote- Serves 8

Ingredients:

1 12-ounce bag cranberries, fresh or frozen (3 1/2 cups)
3/4 cup sugar
1/2 cup apple juice
1/4 cup bourbon

Directions

1. In a saucepan, combine the cranberries, sugar, apple juice, and bourbon.
2. Simmer, stirring occasionally, until the cranberries begin to burst and the sauce thickens, 20 to 25 minutes. Let cool before serving.

Tip

The compote can be made up to 1 day in advance; refrigerate covered. Bring to room temperature before serving.



Source: Real Simple