

Holiday Cranberry and Apple Compote

Savannah · 29/09/2024

**Prep Time**

1 hr

Difficult

Medium

Servings

1 hr 35 mins

Description

A rich compote with great balance of sweet apples and bitter cranberries Great side for turkey ham or would even be outstanding baked into a pie

Ingredients

- - 3 cups orange juice - 3 medium Fuji apples
- peeled and finely chopped - 1 (12 ounce) package fresh cranberries - 1 ½ cups white sugar - ½ cup brown sugar - ¼ teaspoon pumpkin pie spice
- or more to taste - 2 tablespoons butter
- softened

Instructions

1. Combine orange juice
2. apples
3. cranberries
4. white sugar
5. brown sugar
6. and pumpkin pie spice in a saucepan over medium-high heat. Bring to a boil
7. reduce heat
8. and simmer until apples are tender and sauce has thickened slightly
9. 20 to 25 minutes. Transfer sauce to a dish; stir in softened butter and refrigerate for 1 to 2 hours. Sauce will continue to thicken.