

Cranberry Citrus Compote

Source: *Fine Cooking - Issue No. 29*

I like this cooking cranberries in the oven because the berries stay whole.

INGREDIENTS:

24 oz fresh cranberries
Finely grated zest of 1 lemon
Finely grated zest of 1 orange
2 shallots, finely chopped (about 4 TBS)
2 C sugar
1/2 C orange juice
1/2 C thinly sliced scallions (3 large)

DIRECTIONS:

UP TO ONE WEEK AHEAD: Heat oven to 350° F. Pick through cranberries to remove stems or bad berries. Combine cranberries, lemon zest, orange zest, shallots + sugar in bowl - mix thoroughly. Turn into 3-qt glass baking dish and drizzle orange juice over cranberry mixture. Bake, stirring occasionally, till sugar is dissolved and a few berries have popped open (about 30 minutes). Remove from oven, cool thoroughly (the pectin in the excess liquid will firm up when cool), cover and refrigerate."

ON THE DAY OF SERVING: Remove compote from refrigerator early in the day - bring to room temperature. Fold in sliced scallions - put into serving bowl.

Yields 5 C (Serves 20 - Serving size = 1/4 C)

Nutrition Facts (per serving): **Calories:** 101 **Fat:** 0g **Carbohydrates:** 26g
Cholesterol: 0mg **Sodium:** 1mg **Protein:** 0g **Fiber:** 2g **% Cal. from Fat:** 0%
% Cal. from Carbs: 103%