

APPLE/CRANBERRY COMPOTE & RELISH (each serves 6)

Same 3 ingredients taste different when cooked or served raw!

SOURCE: Modern Maturity nov/dec 2001

Prep/Cooking Time: about 30 minutes (compote) - about 15 minutes (relish)

Ingredients:

6 medium McIntosh apples (about 2 pounds)

1 C raw cranberries

5 TBS light brown sugar

Directions for Compote:

Peel, core & seed apples - cut into 1/2 " pieces. Place in large saucepan with cranberries, sugar & 1 C water. Bring to boil. Cover pot & cook 20 minutes over medium heat, stirring frequently.

Remove from heat & stir vigorously with wooden spoon till apples & cranberries are broken down & sauce is fairly smooth. Let cool, then refrigerate till cold.

Directions for Relish:

Peel, core & seed apples - cut into 1/2 " pieces. Place in the bowl of a food processor with cranberries, sugar & a pinch of salt. Process till it has the texture of a salsa. Refrigerate till very cold.