

2006: Spiced Apricot, Cranberry, and Golden Raisin Compote

This year's Thanksgiving recipe comes from the kitchen of Sean's wife, Reggie. Sean says that he is not a big fan of cooked fruit and previously held the view that "turkey should stand on its own" without the need to add anything sweet.

Nevertheless, he says that this compote is delicious and has made him a convert of having a little fruit with his turkey! We hope you enjoy this recipe, which offers a scrumptious alternative to traditional cranberry sauce.

Happy Thanksgiving!

Yields: 20 servings

INGREDIENTS:

2 cups dry white wine
2 tablespoons white vinegar
3/4 cup dark brown sugar
1/2 cup freshly squeezed orange juice
Zest of 1 lemon
1 teaspoon fresh ground nutmeg
1 tablespoon ground cinnamon
1 teaspoon ground allspice
1/16 teaspoon fresh-ground pepper
1/16 teaspoon salt
6 medium Granny Smith apples (about 2 1/2 pounds)
3 cups dried apricots, cut into 1/2-inch pieces
1 1/2 cups each dried cranberries and golden raisins

DIRECTIONS:

Bring the wine, vinegar, sugar, juice, zest, nutmeg, cinnamon, allspice, pepper, and salt to a boil in a large pot over high heat. Peel, core, and roughly chop the apples and add them and the dried fruit to wine mixture. Reduce heat to medium low and cook until the fruit is very soft and infused with the spices -- about 30 minutes. Stir occasionally. Transfer the compote to a large, shallow bowl and let cool completely. Serve at room temperature.