

Cranberry Compote With Ginger And Molasses

Bon Appétit | November 2004



(photo by: Brian Leatart)

Yield: Makes 8 servings

ingredients

4 cups fresh cranberries
1 1/2 cups water
1 cup sugar
1 tablespoon finely grated peeled fresh ginger
1 tablespoon finely chopped shallot
1/4 cup mild-flavored (light) molasses

preparation

Combine cranberries, 1 1/2 cups water, sugar, ginger, and shallot in heavy large saucepan. Stir over medium heat until sugar dissolves. Cover and cook until berries burst, about 10 minutes. Stir in molasses. Season with salt. Cool. Cover and chill until cold, about 3 hours. (Can be made 1 week ahead. Keep refrigerated.)