

Mixed Berry Fruit Compote

Compote is a topping or dessert that is made with fruit and cooked briefly with sugar until it turns into a thick fruity sauce. It can be served warm or cold with a variety of different uses.

Ingredients

2 c. mixed berries, frozen
2 T. sugar
2 T. water
1/2 tsp. vanilla extract

Instructions

1. Add all ingredients to a saucepan over a medium/low heat and stir well.

Allow mixture to come to a boil for about 5 minutes, stirring often so that it does not burn.

2. Reduce the heat to low and let it simmer and bubble for 10 minutes.

Mixture will thicken as it cools.

3. Serve warm or allow it to cool and store in a jar in the refrigerator for up to 5 days. Or freeze for up to 2 months.

*Mix/match your fruits and serve on ice-cream, oatmeal, pancakes, cheesecake and even some meats.

