

## Thanksgiving with Tyler Florence – Fresh Cranberry Compote

From the “Celebrate the Holidays with Better Homes and Gardens” iPad application



Sweet! Tyler’s twist on Thanksgiving cranberries can be prepped well in advance of the holiday dinner.

Prep: 15 min.

Stand: 6 hrs.

- 2 12-oz. bags of fresh cranberries
- 2 oranges, seeded and coarsely chopped
- 1 large Granny Smith apple, peeled, cored, and coarsely chopped
- 3/4 cup Grand Marnier or orange juice
- 1 cup sugar
- 2 whole cinnamon sticks
- 1/2 tsp. fresh shaved nutmeg
- Sugar

1. Place cranberries, oranges, and apple in a food processor (in batches if needed). Pulse 8 to 10 times or until mixture is coarsely chopped. Once pulsed, transfer to a large bowl and add the Grand Marnier,

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sugar, cinnamon, and nutmeg. Mix well to incorporate, cover with plastic, and let stand at room temperature for at least 6 hours or, ideally, overnight (refrigerate if using orange juice rather than Grand Marnier). This will allow the fruit to macerate and break down into a sauce. After 6 hours, taste and adjust sweetness with additional sugar as desired. Refrigerate and store up to 2 weeks. Remove cinnamon sticks before serving. Makes 8 to 10 servings.

Each serving: 76 cal, 0 g fat, 0 mg chol, 1 mg sodium, 17 g carbo, 2 g fiber, 0 g pro.