



Chipotle~Cranberry Compote

Jean Blackburn

Excellent cranberries to have on Thanksgiving!

*(*Tip: Be sure you grate the orange rind before juicing the oranges.)*

- 1 ¼ cup sugar
- ¼ cup fresh orange juice
- 2 (12 ounce) packages fresh cranberries
- 1 TBS chipotle chile (diced), canned in adobo sauce
- 1 ½ tsp grated orange rind
- ½ tsp ground cinnamon
- ¼ tsp ground coriander
- ¼ tsp salt

Combine first 3 ingredients in a large saucepan; bring to a boil. Cook 7 minutes or until cranberries begin to pop, stirring occasionally. Stir in chipotle and remaining ingredients. Reduce heat and cook for 20 minutes or until mixture is thick, stirring occasionally. Chill.