

Whipped

FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Pear Ginger Compote

about 8 cups pears cut in approx. 1 inch cubes

2 Tablespoons freshly grated ginger

1/2 teaspoon vanilla

1 Tablespoon lemon juice

1/2 cup sugar

1/3 cup water

Put all ingredients in a sauce pan and bring to a boil. Reduce heat and simmer for about 30-40 minutes until pears are very tender.

Mash lightly with a potato masher to desired consistency. Continue cooking for about 5-10 minutes until some liquid has cooked off.

I put the warm compote in clean recycled jars. It lasted in the fridge for 2 weeks.