



Spiced Cherry Compote

1 lbs cherries, pitted
1/4 cup sugar
1/4 cup red wine
1 tsp vanilla
1 1/2 tsp balsamic vinegar

Spice Bouquet:

3 whole cloves
2 whole cardamon pods, cracked open
2 whole black peppercorns
1 cinnamon stick
small square of cheesecloth

In a large bowl, add sugar to cherries and mash until fruit is broken down and juice releases. Allow cherries to sit for 30 minutes for juices to continue to release. Add 1/4 cup wine and set aside until the cherries absorb the wine.

To make the spice bouquet, cut a piece of cheesecloth sized to fit the spices. Place the cloves, cardamon, peppercorns and cinnamon stick on the cheesecloth and tie up the edges to form a bundle.

Cook the cherries and spice bouquet over medium-high heat until thickened, about 10 minutes. Remove from heat and stir in 1 1/2 tsps balsamic vinegar.

Cool and store in glass container in the fridge.

Serve over vanilla ice cream. Spread on toast or pair with your favorite cheese on a toasted baguette.