



SOUR CHERRY COMPOTE

Chef@Market: Maggie Haren

June 8, 2019

Cherries are ready! **STAG RUN FARMS** picked cherries until they couldn't pick cherries anymore!! Fresh and delicious, today we'll make a COMPOTE. This easy, versatile compote, developed by SAVEUR's Alexia Nader, is thicker than a syrup but not quite a jam. It's a perfect use for summer's sour cherries.

- 6 tbsp. sugar
- 2 tbsp. rum (I used 1 teaspoon of rum extract)
- Seeds from 1/2 vanilla pod (I used 1 teaspoon pure vanilla extract)
- 1 lb. sour cherries, stemmed and pitted



(Photo taken from Internet)

1. Combine sugar, rum, and vanilla seeds with 3/4 cup water in a saucepan and bring to a boil. Cook, stirring constantly, until the mixture is reduced to a thin syrup, about 7 minutes.
2. Add sour cherries, reduce heat, and simmer the mixture until cherries are tender, about 7-8 minutes.
3. Allow the compote to cool before serving.

Make plenty! Your family and friends will be begging for more! The compote will keep, covered and refrigerated, for up to two weeks.

Maggie's Notes

- Use it as a topping for crepes, waffles, pancakes, ice cream, yogurt, or cake.
- Add a ¼ teaspoon of Almond extract for a delicious deep flavor.
- Sprinkle with sliced toasted almonds. Cherries and almonds are like milk and cookies, meant for each other!

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<http://oceanpines.org/forms-docs-cat/farmers-market-recipes/>