



Pennie's Apple Compote

One dozen McIntosh apples
2/3 cup brown sugar
2/3 cup golden raisins
1/2 cup currants
1 cinnamon stick

1" piece of fresh ginger, minced
4 cloves
Grated zest of one lemon
2 tbsp. unsalted butter
1/2 cup Grand Marnier

Peel and core apples, and slice into chunks. Put apples in a heavy bottomed pan with a tight fitting lid and cook over medium-low heat, stirring occasionally. As the apples cook, they will break down into "sauce" and "lumps" after about 20 minutes. Reduce heat to a simmer and add the sugar, stirring well. Add all other ingredients, and stir. Continue cooking uncovered for an hour, until the raisins and currants are plumped. Serve hot or cold, as an accompaniment to roast pork or grilled chicken, or as a dessert with cr me fra che or vanilla ice cream. Makes approximately 1 quart.