

Spiced Saskatoon Compote

300 ml.

500 ml. Saskatoons
100 ml. Port
30 ml. Sugar
2.5 ml. ground All Spice
2 pieces Star anise
1 Cinnamon Stick
15 ml. Balsamic Vinegar
2.5 ml. Fresh Cracked Black Pepper
Salt

- Place the saskatoons, port, sugar, all spice, star anise and cinnamon in a heavy bottom pot.
- Bring to boil over medium-high heat.
- Reduce heat and simmer for 5 minutes.
- Remove from the heat and stir in the balsamic vinegar, pepper and salt to taste.
- Remove the anise and cinnamon
- Puree 2/3 of the mixture in a food processor
- Combine and Chill