

## Quince-Pomegranate Cranberry Compote

### Ingredients

12 ounces fresh or frozen cranberries (rinsed, stemmed, picked through and drained)  
1/2 POM pomegranate juiced (about 1/4 cup)  
1 Quince (peeled, cored, seeded and diced)  
2 Satsumas (juiced and zested)  
1 cup super fine sugar

Place the diced quince in a small saucepan with enough water to cover fruit over high heat. Bring to boil, lower heat to medium and simmer until quince is fork tender. Set aside without draining fruit to avoid discoloration. Place cranberries, satsuma zest and juice, sugar and pomegranate juice in preserving pan or medium-size nonreactive saucepan over high heat. Bring to a boil and cook for about 2 minutes. Lower heat to medium, add drained quince and simmer for about 10 minutes or until mixture thickens and quince melds with the cranberries. Crush with back of wooden spoon while stirring if necessary. When set, transfer to a pretty bowl. Remove from the heat and cool completely. Refrigerate until use.