

# Rosemary Cran-Orange Compote Cubes

## Sauces and Jellies



### ingredients

- 2 pc rosemary
- 2 pc oranges
- 2 cup cranberries
- Splenda to taste; or white sugar
- water

### instructions

- First, peel the needles off half of one of the sprigs of rosemary and rough chop into tiny pieces.
- Zest one orange and juice both oranges into a medium saucepan. Place the saucepan, with the orange juice and zest, on the stove over medium heat, and add the cranberries, Splenda or sugar, and rosemary until sugar melts.
- Add in a 1/2 cup of the water. Stir together. Increase to medium-high heat, continually stirring as mixture starts to simmer/near boil.
- As mixture starts to boil, continually add water, a little at a time, to control for a thicker consistency, but keep berries from sticking to bottom by continually stirring. When the cranberries begin bursting, stir and add water (or don't) until you have a thick, well mixed compote.
- Remove from heat, and while still warm (but not too hot), taste the mixture and adjust Splenda or sugar levels accordingly. Pull out the intact rosemary and discard. Let mixture cool.
- When mixture has cooled, pour into ice cube trays and freeze at least 2-3 hours before use.
- Fully frozen cubes can be stored in a freezer bag for future use.

