

WHAT'S FOR DINNER?

Fresh Apricot Compote

Ingredients

X

1 cup of fresh apricots, *pitted and sliced*

1/2 cup of chopped walnuts

2 tbsp fresh lemon juice

 $1\frac{1}{2}$ cups of fresh orange juice

2 tbsp of honey

1/2 cup of raisins

Instructions

Bring the lemon juice, orange juice and honey to a boil and add apricots and raisins in a small saucepan. Reduce heat to low and simmer just until they become tender and a little syrupy, about 10 minutes. Do not overcook, or they will dissolve. You want to still have definition in your fruit. Remove apricots and raisins with a slotted spoon and reduce sauce for about 2 minutes to thicken. Remove from heat and add apricots, raisins, and walnuts back to sauce. Serve warm or chilled. Yields about 2 cups.

Enjoy the recipe online!

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Our butcher shop stands as the cornerstone of quality and care. Our expert butchers hand-select the finest cuts of meat, ensuring each piece meets the highest standards of freshness and flavor.

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