



The Edible Garden

Recipe featured at *Cooking with Kids* demonstration, June 29

Berry Compote

By: Glenn Robinson, Chef, Growing Chefs

Ingredients

2 pints raspberries
1 pint mulberries
1 pint june berries
5 whole cloves
2 tablespoons water
1 lemon, zested
Evaporated cane juice sugar, to taste

Instructions

- Carefully rinse berries, making sure to remove any stems or leaves.
- Combine berries, cloves, and water in a medium saucepan. Slowly cook over medium heat.
- The berries will begin to break down into a sweet liquid. Add the zest of a lemon and carefully taste. If a sweeter compote is desired, add in evaporated cane juice sugar to taste.
- Let the berries cook, stirring occasionally, until it reaches the desired thickness. The longer it cooks, the thicker it will get. If the compote becomes too thick, just add more water.
- Let chill for a half an hour before serving. The compote can be served on top of bread, ice cream, or your favorite dessert. When not in use, keep sealed in the refrigerator. It will keep for a few weeks.