

GEMÜTLICHKEIT

We bottled that feeling

INGREDIENTS

¼ cup freshly squeezed
lemon juice

6 large ripe but firm
Anjou or Bartlett pears
(about 2 pounds)

4 Granny Smith
or other tart cooking apples
(about 2 pounds)

⅔ cup sugar

1 cup dry white wine

1 cinnamon stick

1 vanilla bean,
split in half lengthwise

1 tablespoon
red currant jelly

2 teaspoons
grated lemon zest

APPLE PEAR COMPOTE

SERVES 8 TO 10

I've been making this compote exactly this way for more than thirty years. I made it the first Thanksgiving dinner I ever cooked, and I've never stopped. To my children, this is Thanksgiving. It's actually an elevated apple sauce, but worth every minute. Also, some people might offer this as dessert or breakfast the next morning - all good options - but I serve it alongside the turkey and cranberry sauce first.

1. In a large bowl, combine 2 cups of water with the lemon juice. Peel, halve and core the pears and cut the fruit into 1-inch chunks, dropping them into the lemon water as you go. Do the same with the apples.
2. In a large, heavy, nonreactive saucepan, combine the sugar and the wine and bring to a boil over high heat. Stir in the fruit and the lemon water and bring to a boil again. Reduce the heat to medium, partially cover and simmer for about 10 to 15 minutes, stirring occasionally. You want the fruit to be just tender but still in chunks. Using a large slotted spoon, transfer the fruit to a large bowl and set aside.
3. Add the cinnamon stick, vanilla bean and currant jelly to the liquid in the saucepan. Increase the heat to high and bring to a boil. Boil until the liquid reduces to about 1 cup. Strain the reduced liquid over the fruit. Stir in the lemon zest. Let it cool, cover and refrigerate for up to 3 days. Bring to room temperature before serving.

R·STUART & C^o
..... WINERY