

Apricot-Fig Compote

Serves: 4 Total time: 40 min Prep time: 10 min  Martha Stewart

1 piece **peeled fresh ginger** (thinly sliced)

$\frac{1}{4}$ tsp **fennel seeds**

3 **cardamom pods** (green, crushed with the flat side of a large knife seeds reserved and pods discarded)

2 **english breakfast tea bags** (black)

6 ozs **dried apricots** (1 cup, halved)

2 ozs **figs** ($\frac{1}{3}$ cup dried black, stemmed and quartered)

$\frac{1}{4}$ cup **sugar**

1 whole **yogurt** (plain, preferably greek for serving)

- 1 Bring 2 cups water, the ginger, fennel seeds, and cardamom seeds to a boil in a small saucepan. Add tea bags; remove from heat. Let stand 3 minutes. Remove bags with a slotted spoon and discard.
- 2 Add apricots, figs, and sugar to tea mixture in pan. Return to a boil. Reduce heat; simmer, partially covered, until fruits are tender and liquid is reduced to a thick syrup, 20 to 25 minutes. Compote can be served warm or at room temperature. Serve yogurt on the side, with a little of the syrup drizzled on top.