

Dried Fruit Compote with Ginger Syrup

ACTIVE 10 MINUTES TOTAL 45 MINUTES

MAKES 1½ CUPS *Serve this simple compote with yogurt for breakfast, or spoon it over ice cream for dessert.*

- 1 12-oz. bottle strong ginger beer (such as Reed's)**
- 1 cup mixed dried fruit (such as stemmed figs, apricots, cherries, prunes, raisins, and sliced candied ginger)**

Bring ginger beer, dried fruit, and 1 cup water to a boil in a small saucepan. Reduce heat to low and simmer until liquid becomes syrupy and mixture is reduced to 1½ cups, 35–40 minutes. Let cool completely.

DO AHEAD: Can be made 1 week ahead. Cover and chill. **CALORIES 74 FAT 0 G CARBS 18 G**

FRUITS OF (NO) LABOR

This compote requires just a few ingredients—and even less effort.



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INFORMATION FOR
THE RECIPES IN
THIS STORY,
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