

FALL FRUIT COMPOTE WITH CABERNET SAUVIGNON JAM



EMILY G'S™
JAM OF LOVE

- 1/2 small onion, finely diced
- 1 granny smith apple, peeled and finely diced
- 4 fresh apricots, peeled and diced
- 1 c dried, sweetened cranberries
- 1/3 c chopped prunes
- 1/3 c diced dates
- 1 T lemon juice
- 1 t minced ginger
- 1 T dijon mustard
- 1 t worcestershire
- 1/2 c water
- 1 jar **Emily G's Cabernet Sauvignon Jam**

Combine all ingredients in a sauce pan. Bring to a simmer and cook for 30 minutes. Cool to room temperature and serve or refrigerate.

Serve over pork, beef or chicken.