

ELDERBERRY ORANGE CRANBERRY COMPOTE

Ingredients:

- 1 15 oz. can mandarin oranges in light syrup (about 1 cup),
drained and 1/4 cup juice reserved
- 1/2 TBS Elderberry Family Farms Elderberry Juice Powder
- 1 14 oz. can whole berry cranberry sauce (about 1 1/2 cups)
- 2 TSP orange zest (about 1 medium orange) and extra for garnish
- 1/2 TSP cinnamon



In a small saucepan, heat 1/4 cup of the reserved juice from the drained mandarin oranges. Add 1/2 TBS Elderberry Juice Powder and stir until dissolved. Add the orange zest and cinnamon. Remove from heat and add the whole berry cranberry sauce. Stir until smooth and no lumps remain. Add the mandarin oranges and gently fold them into the sauce. Chill completely. Garnish with orange zest and serve as a side dish to your favorite meal.

Enjoy!

Recipe by Anne Marck

Happy Easter from Elderberry Family Farms!

Here at Elderberry Family Farms, we're always looking for creative ways to use elderberries.

That's why we love our Elderberry Juice Powder so much. It's the perfect, quick and easy way to use elderberries in everything from smoothies to sauces.

Which is what we have on the menu today.

Orange cranberry compote - the perfect sauce to complement your Easter ham. We've paired it with sliced ham, baked red potato, and lemon asparagus.

You can pair it with almost anything. If you love the tang of cranberries and the spicy sweetness of cinnamon and orange, you'll love this festive side dish.