

Spiced Apple and Rum Compote



Ingredients:

6 apples, peeled, cored and chopped
1 cup dark brown sugar
1 cup water
1/2 cup dark rum
1 vanilla bean split and scraped
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt

Directions:

- 1) Combine the water, sugar, vanilla bean, cinnamon, nutmeg, and salt in a large saucepan.
- 2) Bring the mixture to a boil and stir gently until the sugar dissolves.
- 3) Reduce the heat to medium-low and add the apples, stirring occasionally until they are very tender, and the mixture begins to thicken, about 25-30 minutes.
- 4) Stir in the rum, and cook for an additional 5-10 minutes.
- 5) Remove the pan from the heat and discard the vanilla bean pods.
- 6) Allow the compote to cool before serving, which will thicken as it cools.