

# Autumn Olive Fruit Compote

*Compliments of Melissa Almendinger*

Modified from cranberry recipe:

[www.foodnetwork.com/recipes/ina-garten/cranberry-fruit-conserves-recipe/index.html](http://www.foodnetwork.com/recipes/ina-garten/cranberry-fruit-conserves-recipe/index.html)

- 2-3 cups fresh picked autumn olives (red, fleshy berries are the most tasty)
- 1+ cups sugar
- 1 apple peeled, cored, and chopped
- 1 orange, zest grated and juiced
- 1 lemon, zest grated and juiced
- 3/4 cup raisins
- 3/4 cup chopped walnuts (or other nut)

## Directions

Cover the autumn olive berries with water and bring to a boil- simmer for 5 min

Drain berries

Push through a strainer or a food mill to remove seeds

Place extracted juice and pulp back on stove- add sugar, apple, lemon & orange

Cook for about 15 more minutes

Add in ½ package of unflavored gelatin (fruit pectin could also likely work)

Stir over low heat until fully dissolved (~5 min)

Remove from the heat, chill and allow to gel

Add the raisins and nuts

Enjoy!

This is a tart recipe that resembles cranberry sauce.