

Yellow Point Cranberry-Chipotle Fruit Conserve

Makes about 3 cups

1 cup pure maple syrup

½ cup water

¼ cup apple cider vinegar

¾ cup chopped dried apricots

¾ cup dried cherries or cranberries

2 garlic cloves, chopped

½ tsp. salt

4 cups fresh or frozen cranberries

2 tsp. chopped chipotles in adobo sauce

Combine syrup, water and vinegar in a saucepan and bring to a boil over medium high heat. Add the dried fruit, garlic and salt and cook 5 minutes. Add the fresh cranberries and chipotles and bring to a boil. Reduce heat to medium low, cover and simmer until cranberries pop and mixture thickens, about 12 minutes. Refrigerate for up to a week.

Anne Ward – Recipe from *Bon Appetit*