Cranberry compote with orange and star anise

There’s cranberry sauce — and there’s cranberry compote. Too often an afterthought for roast dinners, this compote might take a little extra effort (and a couple special ingredients) but the result will keep you from every buying the canned stuff again.

Prep
20 mins
Cook
30 mins

Ingredients

- 1 cup orange juice, freshly squeezed
- 2 tbsp. orange zest, grated
- 1 cup brown sugar
- 2 cups cranberries

- 3 pieces star anise
- 1 piece cinnamon stick

Instructions

Step 1
In a medium-sized saucepan over medium heat, dissolve the sugar in the orange juice.

Step 2
Stir in the cranberries and spices.

Step 3
Simmer until the cranberries start to break down (about 10 minutes).

Step 4
Remove whole spices carefully and discard. Remove sauce from heat and place in a bowl to serve.