



# CRANBERRY COMPOTE FOR DIPPING

**FOOD  
SHOULD  
TASTE  
GOOD**  
BRAND™

## DETAILS

**Serving Size:** 2 tablespoons

## INGREDIENTS

- 1 tablespoon olive oil
- 1 medium onion, chopped (1/2 cup)
- 2 cups fresh or frozen cranberries
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/4 cup packed brown sugar
- 1 teaspoon red wine vinegar
- 1/2 cup water

## DIRECTIONS

1. In 1-quart saucepan, heat oil over medium heat.
2. Add onion; cook about 2 minutes or until soft.
3. Add cranberries, brown sugar, cinnamon and water.
4. Cook 8 to 10 minutes or until cranberries have started to pop.
5. Stir in salt and vinegar; cool slightly.
6. Place cheese on desired serving platter.
7. Pour compote over cheese, and serve with Food Should Taste Good™ Sweet Potato Tortilla Chips.