



Aunt Nellie's[®]

RUBY BEET & PEAR COMPOTE

SERVES: Makes 6 (approx. ½ cup) SERVINGS
PREP TIME: 20 MINUTES | **STAND TIME:** 15 MINUTES

INGREDIENTS

- 1/4 cup orange juice, heated
 - 1/4 cup dried cranberries
 - 1 jar (16 ounces) Aunt Nellie's Whole or Sliced Pickled Beets, drained and diced
 - 1/2 cup chopped red onion
 - 1 firm ripe large pear, chopped
 - 3 tablespoons honey
 - 1 tablespoon prepared horseradish
 - 1/2 teaspoon ground black pepper
 - 1/4 teaspoon ground cinnamon
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INSTRUCTIONS

1. Combine orange juice and cranberries. Let stand at least 5 minutes to allow cranberries to soften.
 2. Meanwhile, combine beets, onion and pear in large bowl; mix gently. In small bowl, blend honey, horseradish, pepper and cinnamon; mix well. Pour over beet mixture. Add cranberries and orange juice; mix well. Serve chilled or at room temperature.
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FIND IT ONLINE:

<https://auntnellies.com/ruby-beet-pear-compote/>

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