

Dried Fruit Compote with Green Tea & Lemon

Enjoy this holiday inspired fruit and green tea combination. The flavors are irresistible. Makes a great dessert, breakfast side, or even a savory snack!

Ingredients:

- 3 green tea bags
- 3¼ cups boiling water
- 2 tbs sugar
- 2 tsp lemon zest grated
- 3 cups dried apricots, pears, and figs



Directions:

- Bring 3 ¼ cups of water to a boil
- Add the 3 green tea bags to the water for about 5 minutes.
- Remove the bags from the water
- Stir in sugar and lemon zest
- Put the apricots, pears, and figs into a slow cooker along with the tea. Cook covered until the fruit becomes soft and the liquid begins to become syrup-like. Time: 1.5-2.5 hours on high.
- Move to a bowl and allow to cool off a bit.
- Cover and refrigerate.
- Enjoy warmed or chilled! Great topped with chopped pecans or even cranberries!