

# Apple Compote

**JOAN NATHAN**

- **YIELD** About 2 cups
- **TIME** 25 minutes

This vanilla apple compote is the perfect accompaniment to **French potato pancakes**.



## Ingredients

- **1 tablespoon unsalted butter**
- **4 to 6 Granny Smith or Honeycrisp apples, peeled, cored and cut into 1/2-inch pieces (6 cups, from about 2 pounds apples)**
- **¼ cup granulated sugar**
- **1 vanilla pod, split in half lengthwise and seeds scraped**
- **2 tablespoons brandy, such as Calvados**

## Preparation

1. In a 2-quart saucepan over medium heat, melt butter. Add apples, sugar and vanilla seeds and cook 5 to 7 minutes, until apples start to soften and liquid starts to cook away.
2. Add brandy, raise the heat and cook 2 more minutes to deglaze the pan, until much of the liquid is evaporated. Cover pan and cook over a very low heat, about 5 minutes, until apples are soft. Remove from heat and serve warm or at room temperature.