

KOMPOT

Ingredients

- 1 ½ lbs dried fruits (such as apples, apricots, figs, mangoes, peaches, raisins, or berries), diced
- 8 cups water
- 8 whole cloves
- 2 cinnamon sticks
- 1 cup sugar

Directions

1. Combine the dried fruits, water, cloves, cinnamon sticks, and sugar in a large saucepan.
2. Bring to a boil, stirring often.
3. Reduce heat, cover, and simmer for 20 minutes until the fruit is tender and the mixture has thickened a bit.
4. Remove the mixture from the heat and serve hot or chill to serve cold.
5. Store *kompot* in the refrigerator in a lidded, glass container for up to a week.