

# Beans, Rice And Everything Nice

## Asian Pear (or Apple) Compote



[beansriceeverythingnice.weebly.com](http://beansriceeverythingnice.weebly.com)



### Ingredients

2 Asian Pears  
or 3-4 medium apples  
chopped into bite sized pieces  
(about 4 cups)

1/4 cup raisins

Zest and juice of 1 lemon

1/4 cup maple syrup

1 teaspoon vanilla

1/4 cup water

2 teaspoons cornstarch mixed  
with 4 teaspoons cold water

1. Chop the Asian Pears or Apples into bite sized pieces and add to a medium saucepan along with the raisins, lemon zest and juice, maple syrup, and 1/4 cup of water.
2. Bring to a boil over medium heat, reduce heat to medium-low and simmer 5 - 10 minutes until the pears or apples are soft but not mushy. Mix the cornstarch with the cold water, and stir it into the sauce. Simmer until thickened, about 2 minutes. Turn off the heat, and set aside until ready to serve.