

Warm Berry Compote with Blue Label Organic Thyme

Ingredients

1 tablespoon butter

1 ½ cups blackberries

1 ½ cups blueberries

¼ cup sugar

1 tablespoon fresh lemon juice

2 tablespoons fresh thyme, chopped

1 cup raspberries

Directions

Melt butter in a large frying pan over medium heat.

Stir in blackberries, blueberries, ¼ cup sugar, and 1 tablespoon lemon juice.

Cook until juices are released from fruit, about 4 minutes.

Stir in thyme, then raspberries.

Add more sugar and lemon juice to taste, depending on sweetness of berries.

Serve warm over ice cream.



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