

# Boysenberry Wine Compote with Goat Cheese and Basil



## Ingredients

- 1 1/2 cups boysenberries (or 3/4 cup each raspberries and blackberries)
- 1/4 cup spicy, fruity red wine, such as Grenache (the remainder goes in the cook)
- 1/3 cup sugar
- 1/4 to 1/2 tsp. black pepper (I use 1/2 tsp. black pepper *plus* 1/4 tsp. white pepper)
- 4 ounces goat cheese (fresh soft)
- About 1/3 cup thinly sliced fresh basil leaves (optional -- for garnish)
- Thin, parchment-style crackers, preferably salted, or pepper-seasoned

## Preparation

1. Put berries, wine, and sugar in a medium saucepan and coarsely mash with a potato masher. Bring mixture to a boil over medium-high heat. Reduce heat and simmer, stirring often, until reduced to 2/3 cup, 30-35 minutes. Add pepper to taste. Let cool to room temperature, about 25 minutes.

2. Spoon compote into a small bowl. Set on a board alongside cheese, basil, a pepper grinder, and crackers for guests to serve themselves.

Make ahead: Through step 1, up to 3 days, chilled.