

Our State eats

Published in the January 2019 issue of Our State

Braised Plums & Orange Compote

Yield: 6 servings.

- 2 tablespoons coconut oil**
- 1 pound red plums, pitted and sliced (5 to 6 plums)**
- 3 oranges, peeled and divided into sections (pith removed)**
- 3 tablespoons light brown sugar**
- ¼ cup heavy cream**
- 2 teaspoons orange zest**
- ½ cup shelled pistachios, chopped**
- Vanilla ice cream**

In a large saucepan, heat the coconut oil over high heat. Add the plums, orange slices, and sugar. Reduce heat to medium and cook, stirring occasionally, for 2 minutes.

Stir in the cream. Cover the saucepan and simmer for 3 minutes or until the skin of the plums starts to break down. Transfer to a large serving bowl and let cool completely.

Serve with vanilla ice cream and top with orange zest and pistachios.



Subscribe to the Our State Eats newsletter and get recipes weekly.

 [Go to ourstate.com/os-eats](https://ourstate.com/os-eats)