

## *Mango & Ginger Compote*

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Makes about 1 cup or enough for 6 servings.

### **Ingredients**

1 c of ½" chopped, just ripe mango (I use one average size Tommy Atkins)

2 oz crystallized ginger, cut into ¼" pieces

¼ c sugar

3 T water

2 T lime-juice

¼ t cardamom

### **Directions**

Mix all ingredients together in a small saucepan.

Bring to a gentle boil, stirring over medium heat.

Lower heat to medium-low, and continue cooking for 8-10 minutes, stirring every minute or so. It should be gently bubbling. Reduce heat if needed.

The mixture will darken very slightly, and become syrupy.

Pour mixture into a bowl, and let cool to room temperature before serving.

Do ahead: cool, and refrigerate for up to a week in a covered container.

Before using, let the compote sit out at room temperature for an hour.