Mostarda di fruta

INGREDIENTS

2 tablespoons butter, divided
1 tablespoon finely minced shallots
1 cup white wine
¼ cup sherry
2 tablespoons Apple liquor such as Apple Jack (optional)
½ cup whole grain prepared mustard
1.4-ounce container whole mustard seeds (1/4 cup)
1 tablespoon minced crystalized ginger
¼ teaspoon kosher salt
¼ teaspoon cayenne pepper
1 ½ cups granulated sugar
4 baking apples, peeled, cored and cut into two-inch pieces (such as Granny Smith, Fuji, etc.)
1 cup dried cranberries
8-ounce container dried apricots left whole
1 cup water

INSTRUCTIONS

In a large sauce pan, place one tablespoon of butter and keep the remaining tablespoon cold. Add the shallots and cook over medium heat until the shallots are soft but not browned, about 2-3 minutes.

Add all other ingredients and bring to a boil. Reduce to a simmer and cook uncovered for 45-50 minutes or until apples are tender and the mixture has thickened. (If the apples are tender and the mixture hasn’t thickened yet, remove fruit with a slotted spoon and cook the mixture down to thicken then add the fruit back in) Remove from heat and stir in the remaining tablespoon of cold butter.

Serve warm or cooled. It will thicken more as it cools.