

FRUIT COMPOTE (COMPOST)

Despite its name, this is a beautiful and tasty side dish. The original recipe is from my Grandmother Florence, but I always associate it with my Grandma Bea for some reason... I guess she liked it too! Since it has fruit (healthy) and prunes (do I have to eat this?) and is served warm (icky) we kids called it “compost” instead of “compote” showing how terribly clever and annoying we were.

INGREDIENTS:

½ Pound (8 oz.) Dry Apricots
¾ Pound (12 oz.) Dry Pitted Prunes
1 Can (12 oz.) Pineapple Chunks and Juice
1 Can (11 oz.) Mandarin Orange Slices and Juice
1 Can (16 oz.) Cherry Pie Filling
½ Cup Red Wine or Sherry

DIRECTIONS:

Preheat oven to 350 degrees.

Mix all of the ingredients together in a large casserole dish. Bake uncovered for 1 hour. If the fruit starts to brown too much, stir occasionally and cover lightly.

This dish retains its heat VERY well, so it will take awhile for it too cool to eating temperature.

If you have leftovers, you can place some in a bowl and cut it into fairly small pieces and chill it, then use it as a jam.