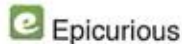


Dried Fig, Apricot and Cherry Compote

Serves: 8



2 $\frac{1}{2}$ cups **water**

1 cup **sugar**

2 **cinnamon sticks** (broken in half)

8 ozs **calimyrna figs** (dried, stemmed, halved lengthwise)

6 ozs **dried apricots**

1 cup **tart cherries** (dried, 4 $\frac{1}{2}$ ounces)

$\frac{3}{4}$ cup **brandy**

3 tbsps **crystallized ginger** (chopped)

- 1 Combine 2 $\frac{1}{2}$ cups water, sugar and cinnamon sticks in large saucepan. Stir over medium heat until sugar dissolves. Bring to boil. Reduce heat to medium-low; cover and simmer 5 minutes. Add figs and simmer uncovered 3 minutes. Remove from heat. Mix in apricots, cherries and then brandy. Return to heat and simmer uncovered until all fruits are tender but still retain shape, about 10 minutes. Remove from heat. Stir in crystallized ginger. Cool. (Compote can be prepared 3 days ahead. Cover and refrigerate.) Serve at room temperature or chilled.

