

Misc.

Spiced Apricot Topping

Gifts From The Kitchen - p13

An elegant topping for ice cream, angel food cake, pound cake, poached pears, rice pudding; etc.

1 3-inch cinnamon stick, broken

1 1/2 teaspoons whole cloves

2 cups water

8 ounces dried apricots, diced

1 1/2 cups sugar

1/4 cup honey

1 cup vodka

1/2 cup brandy

1 teaspoon vanilla

Tie cinnamon and cloves in a cheesecloth bag.

Combine spice bag, water, apricots, sugar and honey in a saucepan and bring to a boil.

Reduce heat and boil gently for 30 minutes. until moisture thickens.

Remove from heat and discard spice bag.

Stir in vodka, brandy and vanilla.

Yields four 1/2 pints. Recipe may be doubled or trebled.

Warm before serving.

Topping must be stored in refrigerator.

Per Serving (excluding unknown items): 2803 Calories; 2g Fat (0.9% calories from fat); 9g Protein; 524g Carbohydrate; 29g Dietary Fiber; 0mg Cholesterol; 58mg Sodium. Exchanges: 1 Grain(Starch); 9 1/2 Fruit; 0 Fat; 25 Other Carbohydrates.