
Hot Fruit Compote

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 can (20 ounce) pineapple chunks in juice
1 pound dried pitted prunes
1 pound dried apricots
2 cans (21 ounce ea) cherry pie filling
brandy (orange, apricot or plain) (optional)
1 cup brown sugar

Drain the pineapple and reserve the juice. Arrange the fruit in strips, rows or circles, depending on the shape of the container. Make one layer of fruit, then spread it with the cherry pie filling.

Make a second layer of fruit. In a bowl, mix one cup of brown sugar in 3/4 cup of pineapple juice. Pour over the fruit.

Add the brandy, as much as you feel you need, any amount from 1/2 cup.

Bake in a 350 degree oven until warm.

Yield: 12 to 16 servings

Side Dishes

Per Serving (excluding unknown items): 2933 Calories; 4g Fat (1.2% calories from fat); 23g Protein; 755g Carbohydrate; 49g Dietary Fiber; 0mg Cholesterol; 195mg Sodium. Exchanges: 21 Fruit; 28 1/2 Other Carbohydrates.