

Here's what's cookin' Fruit Compote

Serves \_\_\_\_\_

Recipe from the kitchen of

- Large can of fruit (1 # can) drained
- 1 can apricot halves
- 1 " sliced pineapple
- 1 " glass
- 1 " plums - de-pitted
- 1 " peaches - halves
- 1 " sweet big cherries
- $\frac{1}{2}$  cup toasted almonds (in oven)
- $\frac{1}{2}$  pkg. dried macarons
- 1 stick also
- $\frac{1}{2}$  cup sherry &  $\frac{1}{4}$  c Kirsch



$\frac{1}{2}$  cup brown sugar  
9 x 13 pan

Crumble macaroon & cover bottom of dish.  
Alternate fruit. Spread with alas, brown  
sugar, Sherry and  $\frac{1}{4}$  cup Kirsch. Put more  
Crumbs on top. Bake in  $350^{\circ}$  uncovered  
for 30 minutes - Can be prepared 2 days  
ahead & save some juice in case too dry.

(I used  $\frac{3}{4}$  cups Sherry & a bit more Kirsch