

Poached Dried Plums Yield 8

2 cups dry red wine
½ tsp black peppercorns
¾ tsp cloves (whole)
2 cinnamon sticks
1 whole allspice
¼ cup sugar
1 lb prunes
¼ cup sour cream

Combine wine, peppercorns, cloves, cinnamon, and allspice in pan. Bring to simmer, add sugar, simmer for 10 minutes. Add prunes. Simmer 10 minutes. Transfer to bowl and let sit @ room temp for 3 hours. Remove prunes, strain syrup, and pour strained syrup back over prunes. Serve.