

### Fruit Stew

Show:  Nov 21st

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**Ingredients:** Serves 6-8

4 ea Apples (Fuji, Pepin, Granny Smith)  
3 ea Pears, Bosc are best  
1 cup Prunes, pitted  
1/2 cup Figs, dried  
1 cup Apricots, dried  
1/2 cup Cherries or Cranberries, dried  
1/4 cup Raisins, Golden  
1/4 cup Currants  
1 cup Sugar  
2 cups Red Wine  
1 lemon Lemon Zest  
1 Tbs Ginger, candied, chopped  
4 Tbs Butter, unsalted  
1 ea Vanilla Bean, split and seeded

**Procedure:**

Combine all ingredients in a heavy pot and simmer about 30-45 minutes, until liquid coats the back of a spoon. Serve over a slice of lemon bread and top with candied ginger cream.

#### **Lemon Bread:**

**Ingredients:** 1 loaf

1 1/2 cups Flour, all-purpose  
1 cup Sugar  
1 tsp Baking Powder  
1/2 tsp Salt  
2 ea Eggs  
1/2 cup Milk  
1/2 cup Canola Oil  
1 ea Zest of 1 lemon  
1/2 Tsp Lemon Extract

**Procedure:**

Preheat oven to 350°F. In a large bowl, stir together 1 1/2 cups flour, 1 cup sugar, 1 tsp baking

powder and 1/2 tsp salt. In a separate bowl, beat 2 eggs lightly then add in the 1/2 cup of milk and 1/2 cup of oil with the lemon extract and zest. Combine the two mixtures and stir until blended, don't over-stir.

Pour batter into a greased and flour-dusted 9 inch loaf pan.

Bake in preheated oven for 40-45 minutes or until a skewer inserted into center, comes out clean.

### **Candied Ginger Cream:**

**Ingredients: Makes 1 cup**

1 Cup Whipping Cream  
2 Tbs Sugar  
2 Tbs Ginger, candied, chopped

### **Procedure:**

Combine in food processor, whipping until just stiff.

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