

## Plums in Port (or Red Wine)

This is also good without the spices, if you only have port, sugar and a can of plums.

It looks superb in clear glass bowls, or served in wine glasses – a very quick, simple dish that looks and tastes sophisticated enough to show off at a dinner party.

### *You'll need:*

- 1 can plums, drained, or 16 fresh plums, halved
- **OR** pears, quinces, a mix of granny smith apples and dried apricots...in fact even old doormats would probably taste pretty good in this stuff
- 1 cup port
- 1 cup water
- 6 whole cloves or 10 whole cardamom berries
- 1 stick cinnamon
- ½ cup sugar
- Juice 1 lemon
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*Optional:* ½ a washed orange, sliced, peel left on

### *Method:*

Place all ingredients in a stainless steel saucepan.

Simmer fruit gently till soft – anywhere from 15 minutes to 1 hour for fresh plums, or three minutes for canned plums – just long enough mellow the alcohol taste of the port.

Fish out the spices and orange.

Serve either hot or cold. Keeps for several days covered in the fridge.