

Plums and Cherries in Port

I experienced the original version of this dish at an auction dinner held in support of the Unitarian Church in Charleston hosted by David and Karen Ruef. I use fresh plums instead of prunes and add Michigan dried tart cherries. I use Baker's vanilla instead of a half vanilla bean. It goes well over vanilla ice cream. See the Jeni's ice cream recipe.



Ingredients

- 3 red plums
- 1 cup dried tart cherries
- 2 cups port wine
- 2 cups red wine
- 1 tsp. Bakers vanilla
- 1 cup sugar

<input checked="" type="checkbox"/>	Directions	Time (min)
	Cut 8 oz. of plums into bite-size pieces	5
	Soak plums and 1 cup dried tart cherries in 2 cups of port overnight	12 hr.
	Combine with 2 cups red wine, 1 tsp. vanilla, and 1 cup sugar	2
	Simmer to reduce liquid to a thick syrup	30
	Serve over ice cream or store in refrigerator for future use	
	Total	12 hr. 37 min