

FROM THE RECIPE LIBRARY OF JOAN STURM



BRANDIED APRICOTS AND RAISINS

1 pkg. (8oz.) dried apricots
½ cups golden raisins
1 ½ cups water
1 cup sugar
1 3-inch piece stick cinnamon
½ cup brandy
Vanilla ice cream

Combine apricots, raisins and water in a medium-size saucepan; let stand 10 minutes for fruit to soften.

Stir in sugar, add cinnamon. Bring to boil over medium heat; simmer 5 minutes, or until apricots are soft but not mushy. Add brandy.

Pack into decorative containers. Store in refrigerator for at least a week. (Mixture will thicken on standing.)