



Hot cooked cereals are the backbone of the breakfast menu in Torrey and are especially welcome in the morning chill of the high desert. This flavorful compote is a favorite addition to breakfast bowls.

### **HOT FRUIT COMPOTE**

Yield: 10 servings, ½ C

1 C raisins  
1 C craisins (dried cranberries)  
1 C chopped dried apricots  
1 C chopped dried plums  
½ C dried cherries  
½ C dried blueberries  
½ t salt  
2 t vanilla (optional)

*Combine fruits in a heavy bottom saucepan. Add water to just cover, bring to a boil then turn down the heat and simmer until fruit is soft and a little jammy. Add vanilla if desired.*

*This recipe stores and freezes well. Keeps 7 days under refrigeration.*