

MANZANAS EN JARABE

Apples in Spiced Wine Syrup

¾ cup slivered blanched almonds

3 cups dry white wine

2 ¼ cups sugar

¾ tsp ground nutmeg

12 cloves

3 cinnamon sticks

¾ tsp ground cardamom

Peel of 1 medium orange, cut in julienne strips, then minced

6 large Golden Delicious apples, skinned, cored, and quartered

Ice cream

Spread the almonds on a cookie sheet and bake at 350 degrees about 5 minutes, or until golden.

Combine in a sauce pan the wine, sugar, almonds, nutmeg, cloves, cinnamon stick, cardamom, and orange peel.

Bring to a boil, then cook at a high simmer, about 10 minutes.

Add the apples and continue cooking until the apples are tender, about 30 minutes.

Turn off the heat, remove the apples, and continue to cook the syrup at a high simmer until it has thickened to a heavy syrup consistency and is slightly caramelized.

Return the apples to the syrup and let steep until ready to serve.

To serve, slice the apples into thin wedges and arrange attractively on dessert dishes.

Spoon the sauce and serve with a scoop of ice cream.