

## Seasonal Eating



## Hot Brandied Fruit

- 1 (20-ounce) can pineapple tidbits
- Water
- 1 (20-ounce) can cherry pie filling
- 12 ounces pitted prunes, cut in half
- 12 ounces dried apricots, cut in half
- 3/4 cup peach brandy

Drain the pineapple tidbits, reserving the juice. Add water to the juice to make 2 cups. Stir together the pineapple, pie filling, prunes, apricots, brandy and water mixture. Pour into a large casserole dish and bake, uncovered, at 350 degrees until dried fruit is tender, about 1 hour.