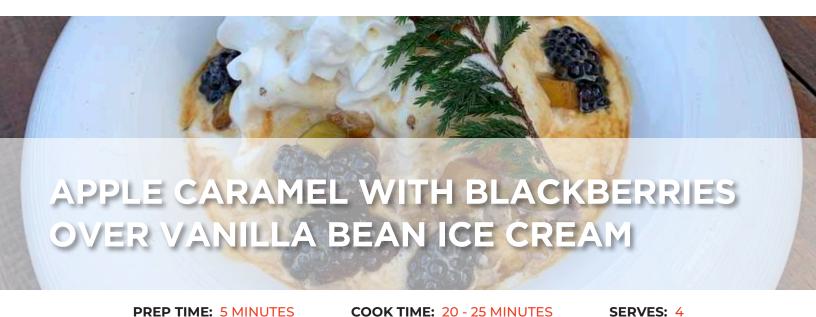


OUTDOOR LIVING RECIPE SERIES: DESSERT





INGREDIENTS

2 oz butter

8 oz diced apples (medium) preferably Granny Smiths – about 2 apples

1/2 cup (4 oz) sugar

1/2 teaspoon ground cinnamon

1/4 teaspoon curry (optional addition)

4 oz brandv

8 oz fresh blackberries

Fresh mint for garnish (optional)

DIRECTIONS

- 1. In heavy bottom pot, heat butter over medium heat, until hot and butter is
- 2. Add apples, and begin to caramelize, coating with butter.
- 3. Once apples begin to turn tender, add sugar, and let melt in the pan.
- 4. Caramelize sugar until golden brown.
- 5. Add brandy and cinnamon, stir all together.
- 6. Reduce until sauce has a thick consistency.
- 7. Remove from stove, add blackberries (reserve some for garnish), let stand to cool a little hit
- 8. Pour over vanilla bean ice cream while warm.
- Add whipped cream.
- 10. Garnish with fresh blackberries and mint.











