

BAKED APPLES IN GAMAY NOIR

1 cup Gamay Noir wine

¼ c. dried cranberries

¼ c. pitted dates

¼ c. chopped almonds

2 T. Butter

4 golden delicious apples

½ c. cranberry juice

½ c. granulated sugar

Method:

Preheat oven to 375 F. Combine cranberries, dates, almonds, butter, and puree in food processor. Peel to third of apples. Core apples to make space for filling, but leave some apple at base. Divide puree mixture into 4 parts, and stuff into apples. Combine Gamay Noir, juice, and sugar in baking dish. Add apples, and bake one hour. Baste occasionally with sauce. Pour sauce into pot. Bring to boil, and reduce sauce for about eight minutes. Plate the apples, and top with the reduced sauce. Enjoy!

If serving a dessert wine, Dianne recommends a late harvest dark berry wine.