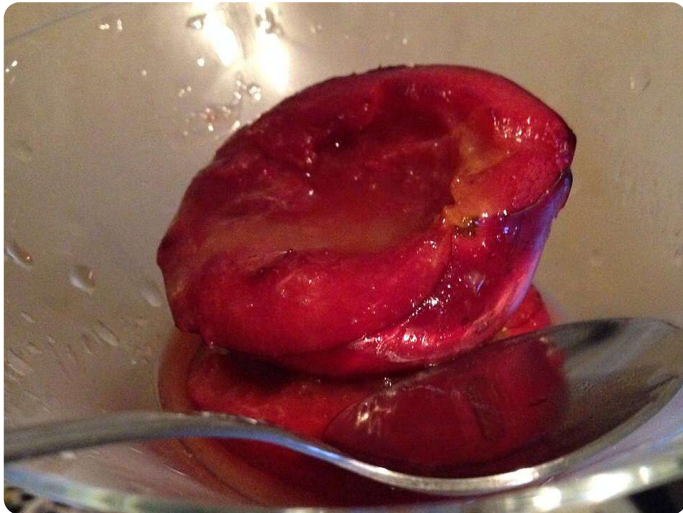




Spicy OvenRoasted Plums

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

Several years ago I was looking for a recipe to take advantage of our bumper crop of plums and came across a recipe for roasted plums After tweaking it a bit I have developed a very versatile version that my family and friends love Season with ground white pepper and use it as a side dish for pork or chicken Sprinkle with toasted almonds and spoon it over vanilla bean ice cream angel food or pound cake for dessert Play around with the spice combination by adding cloves allspice or cayenne Be adventurous

Ingredients

- - 4 plums
- halved and pitted - ½ cup orange juice - 2 tablespoons packed brown sugar - ½ teaspoon ground cinnamon - ? teaspoon ground nutmeg - ? teaspoon cumin - ? teaspoon ground cardamom - ¼ cup toasted slivered almonds (Optional)

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Grease a shallow baking dish with cooking spray. Place plums
2. cut-side up
3. in a single layer in the prepared baking dish. Whisk together orange juice
4. brown sugar
5. cinnamon
6. nutmeg
7. cumin
8. and cardamom in a bowl; drizzle over plums. Bake in the preheated oven until plums are hot and sauce is bubbly
9. about 20 minutes. Top with toasted almonds. Cook's Note When I serve this as a dessert
10. I add toasted slivered almonds.