

## Apricot Compote with Blended Scotch Whisky

*Served with Vanilla Ice Cream*

serves 4

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### Ingredients

1 1/4 lbs ripe apricots – pitted and cut in 1/4" slices

1 tablespoon fresh lemon juice

1/4 cup organic sugar

1/3 cup blended Scotch whisky

1 pint vanilla ice cream

lemon balm or mint leaves as garnish

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**Step 1:** Place the apricot slices in a medium heavy bottom pan. Add the lemon juice and sugar and heat over medium-high heat. Stir well and fast-simmer for 5 minutes, stirring from time to time. The apricots will release their juices and the sauce will become foamy. Turn off the heat, add the whisky and stir well. Transfer to a bowl to cool to room temperature.

**Step 2:** Scoop the ice cream into dessert bowls. Top with the apricot compote. Garnish with a lemon balm or mint leaf. Serve immediately.

***Cook's note:** The compote can be made up to 2 days ahead. Cover and refrigerate until ready to use.*

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