

Poached Trailside Fruit

By Bob Blumer

Ingredients

- 12 dried figs (the Middle Eastern kind that are often packaged in the form of a ring)
- 1 cup mixture of dried apricots, prunes, dried cherries, golden raisins or whatever dried fruit you may have on hand
- 3 cups Redwood Creek Cabernet Sauvignon
- 3 ounces Cognac (bring along a couple of airplane-size bottles)
- 1 cup brown sugar
- 1 lemon
- 2 cinnamon sticks
- 4 ounces mascarpone cheese (optional)

Other Materials

- Swiss army knife
- Medium pot or pan

Preparation

1. Stem the figs and cut in half. Use a sharp knife (a Swiss army knife will do just fine) to cut a thin layer of peel off the lemon.
2. Place fig halves and additional dried fruit in a medium pot or pan. Add Redwood Creek wine, Cognac, brown sugar, lemon peel and cinnamon sticks. Bring to a boil, and then reduce to a simmer.
3. Simmer for approximately 20 minutes, or until liquids have reduced by half. Let cool, then serve with a dollop of mascarpone cheese. Drizzle with liquid reduction. Watch for bears!

Yield: 4 servings

Suggested Wine Pairing

The Redwood Creek 2006 Cabernet Sauvignon—with its dark, rich flavors of a medley of raspberries, blueberries and boysenberries—pairs nicely with the dried fruit. This Cabernet Sauvignon offers notes of vanilla oak, complemented by a smooth, velvety finish—a perfect ending to a satisfying campfire meal.