



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Plums**

Powidl (Austrian Plum Sauce)

Ingredients:

5 ½ lbs Italian plums, roughly chopped

½ tsp ground cloves

½ tsp cinnamon

2 Tbs dark rum

Directions:

Combine all the ingredients in a heavy bottomed pot over medium high heat. Bring to a boil. Keep at a low boil for 30 minutes. Lower heat. Cook for another 3 hours or until plums are broken down and juice has thickened. T test if preserves are ready, Place a small plate in the freezer for 10 minutes. Drop a small amount of preserves onto the plate and place in the refrigerator for another 10 minutes. If the preserves are thick, it's ready.

*Traditionally Powidl is made without sugar but if your plums are tart, add a ¼ cup of brown sugar.