

# RECIPE



## Plum Compote with a Triple Crème and Wheat Cracker

### Ingredients

2 pounds red plums, quartered	½-¾ lb. triple crème cheese, e.g. “Le Delice de Bourgogne”
1-1/3 cups (about) sugar, divided	
2 cinnamon sticks	1 package Castleton’s Windham Wheat, buttery, salty crackers
1 vanilla bean, split lengthwise	

Combine plums, 1 cup sugar, and cinnamon sticks in large saucepan. Scrape in seeds from vanilla bean; add bean. Stir over low heat until plums are very tender and compote thickens, stirring often. Add up to a 1/3 cup additional sugar if desired. Cook about 50 minutes. Remove from heat. Cool completely, then discard pits, vanilla bean, and cinnamon sticks. Transfer compote to blender and PUREE just a LITTLE. Spoon compote into a serving dish, cover and chill until ready to use. Gently slice the cheese...put a slice on one of the crackers and spoon a dollop of the plum compote on top. Serve.