

Baked Quince

- 3 quince
- 2/3 c superfine sugar (or less according to taste)
- 2/3 c water
- 1 clove
- 1 1/2 T lemon juice
- 1 apple, peeled and coarsely grated

You can make superfine sugar by processing regular sugar into a food processor or Magic Bullet. You can also substitute your preferred sweetener. Preheat oven to 300F.

Peel and halve the quince, saving the peel. Use a small paring knife to carefully core the quince. Combine the sugar, water, clove, and lemon juice in a covered casserole.

Stir with a whisk until blended then add the quince, cut side down, covering it with its peel and the grated apple.

Bake covered for 2 hours, or until the fruit softens and turns pink.

Baked Quince Dessert: Plate the sliced quince, placing a spoonful of thick yogurt or vanilla ice cream on the side, or piping yogurt on top. Pretty, tasty and exotic.

Quince Side Dish: Serve sliced quince along with meat, chicken or fish to add some sweetness.

Quince Syrup: Strain the excess baking syrup and add it to alcohol, regular beverages, or any main dish that requires a little sweetness.

Jittery Cook