Pinot Noir Prunes

with honey and spices

I originally wrote this recipe for publication in The Street as part of a Vermont cheese piece. It has new life here in the Ausable Valley, now home to some of New York's finest cheese producers, Asgaard Dairy and Farm, Sugar House Creamery and North Country Creamery. We feature this recipe with each of our cheese trays and as a major part of our artisan cheese platter class.

1  pound  prunes, pitted
2  cups  pinot noir
1  stick  cinnamon
2  whole  cloves
1  teaspoon  black pepper
1  teaspoon salt
2  tablespoons honey

1. Combine all ingredients in a non reactive sauce pot. **Cook over low heat until the liquid thickens and the prunes plump up (about 30 minutes).**

2. Remove from heat and cool to room temperature.