

Apple Compote.—Four apples, three-fourths cup sugar, one cup water. Core, pare the apples, dissolve the sugar in the water, then let cook about five minutes. In this syrup cook apples until tender, turning them often to keep them in shape and to cook apple thoroughly. Remove the plate carefully, let syrup cook, boil until it is quite thick. Pour over the apples and serve with a dash of whipped cream on each apple. The core may be filled with chopped dates or nuts.