

RUM TOPF

June 2009



Rumtopf is a mixture of fresh fruits, sugar and a fine Jamaican rum that is marinated for several months before enjoyed over ice cream.

Ingredients:

A variety of fresh fruits as they come into season:

Strawberries, Raspberries, Cherries, Apricots, Plums, Blueberries,
Grapes, Pears and Apples.

Sugar

High Quality Dark Jamaican Rum

Directions:

Using a large container of glass or pottery, put in desired amount of fresh fruit, use only ripe, aromatic fruit that is bruise free. Add equal amounts of sugar.

For larger fruit, cut into smaller pieces. Add enough rum to cover fruit. Cover container, then repeat process as other fruits come into season. Stir with each addition of fruit, as well as occasionally in between. Fruits should always be covered with rum.

After last addition let mixture sit for at least six weeks before it is ready to eat.

Serve fruit with syrup (hot or cold) over ice cream, cake, flan, puddings or cheesecake. Or serve the fruit itself topped with whipped cream. Serve the strained liquid as a liquor or after dinner cordial. For a special treat, add two tablespoons of the strained liquid to Champagne for a elegant cocktail.