

Hot Curried Fruit

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Ingredients

2 cans (15 ounces) apricot halves, drained
1 can (29 ounces) pear halves, drained
1 can (29 ounces) peach halves, drained
1 can (20 ounces) pineapple chunks, drained
3/4 cup golden raisins
1/4 cup butter
1/2 cup packed brown sugar
1 teaspoon curry powder

Directions

In a 2-1/2-qt. casserole, combine fruit and raisins. Melt butter in a small saucepan; stir in brown sugar and curry powder. Cook and stir over low heat until sugar is dissolved. Pour over fruit mixture; mix gently. Cover and bake at 400° for 30 minutes or until heated through. Yield: 10-12 servings.