## DAWN RECIPES:

## Glamourous Fruit Desserts

Fruits — in season or out — provide the answer to our growing desire for lighter desserts. But a fruit dessert can be more than "a piece of fruit."

You can take a simple fruit dessert and transform it into a glamorous mealtime finale with the addition of a fruit sauce that is not only delicious, but also quick and easy to do.

fruit that has a distinctive flavor.

The rich, tangy taste of cranberries — fresh, processed or in

juices, for example, is an excellent flavor booster — good in combination with all fruits. And cranberries give you a bonus — beautiful color to enhance nature's blander-looking fruits

Add a new taste to fruits with cranberry spice dessert sauce. This blend of cranberry juice cocktail mixed with cinnamon, cloves and honey is especially good to poach pears and as a colorful glaze to top the cooked fruit.

CRANBERRY RASPBERRY PUREE

(Makes 244 cups)

1 can (8 ounces) Ocean Spray
jellied cranberry sauce

1 package (10 ounces) frozen raspberries, thawed

Place in gredients into a blender and whirl until smooth. Chill until ready to serve. Puree can be spooned over peach halves, berries, seedless grapes, pineapple slices, slices of cake, lady fingers, pear halves.

POACHED PEARS
(Serves 4)

large firm pears
quart Ocean Spray cranberry
juice cocktail

1 cinnamon stick 6 whole cloves

2 tablespoons cornstarch mixed with 2 tablespoons water

Peel pears and leave whole with stem attached. Place into saucepan and pour cranberry juice cocktail over them. Add spices and honey. Simmer, turning pears occasionally until pears are tender but still hold their shape, about 15 to 20 minutes. Remove pears and bring syrup to a boil. Boil until there are 2 cups left. Remove spices. Stir in cornstarch mixture. Stire over moderate heat until sauce thickens. Spoon sauce over pears and serve warm. Garnish with mint leaves.

CRANBERRYORANGE

(Makes 1½ cups)

package (3 ounces) cream

cheese, softened

1/2 cup dairy sour cream or

3's cup Ocean Spray cranberryorange relish

In a bowl, mix together cream cheese and sour cream; beat until smooth. Stir in cranberry-orange relish. Chill. Serve on fruit salads (grapefruit sections, apples, oranges, grapes) or as a dip with fresh fruit.



