

MORTON & BASSETT SPICES®

## Broiled Plums



- 8 plums
- 1/2 cup white granulated sugar
- 1/2 Morton & Bassett Organic Vanilla Bean pod
- 1/2 cup water
- 1 Teaspoon Morton & Bassett Organic Thyme
- 3 scoops vanilla ice cream, for serving

Preheat the oven to 400°F. Using a sharp paring knife, cut M&B Organic Vanilla Bean pod in half. Carefully slice down the length of the pod, slicing through the top of the pod, keeping the bottom intact. Open the pod and scrape the seeds out. Combine the vanilla bean seeds into the sugar and gently mix until incorporated. Prepare plums by cutting them in half and discarding pits. Place in an oven safe baking dish, adding additional plums cut into fourths to maximize surface area. Fill the dish with water, surrounding the plums. Cover the plums with the vanilla sugar. Bake in the oven for 15-20 minutes, then broil for 3-5 minutes, until plums are soft and a syrup has formed in the bottom of the dish. Pull from heat and set aside to slightly cool. Sprinkle with M&B Organic Thyme. To serve, scoop vanilla ice cream on top.

Servings: 8 | Time: 35 minutes



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