Ingredients: ​

* 9 tbsp butter
* 4 ½ tbsp honey
* 12 red or black plums, sliced in half and pitted
* 3/4 cup Montepulciano (or another red of choice)
* Pinch of salt, optional
1. Heat a sauté pan over medium heat. Add butter and let it melt, slightly brown. Whisk in sugar and add plums, cut side down. Let bubble and cook for 4-6 minutes, until slightly softened (you can move the plums around a bit if needed to prevent sticking).
2. Remove the plums and set aside on a plate. Deglaze the pan with the red wine (Montepulciano), whisking together to combine. Let slowly simmer for 2 minutes until reduced slightly. Remove from heat. The sauce will thicken slightly the longer it rests.

By, Lisa Ann Bear September 2020