

Prunes

No. of people: 75

Prunes	4 ½ quarts
Water	7 ½ quarts
Cinnamon	3 sticks
Orange	5 slices

Always try to use the heavy-bottomed pots.

1. Put all ingredients in to a pot.
2. **Soak** in water overnight in the walk-in.
3. Begin heating at about **5:30 AM**. Cook over medium heat, stirring occasionally. Once prunes begin to bubble, turn off the heat and let the prunes sit with the cover on until serving time.
4. Transfer cooked prunes into serving containers.
5. *Please do not simmer or boil them once they begin to bubble or they will fall apart. People really like prune juice so please make sure there is plenty.*

Leftover prunes may be carried over for several days, though the orange slices should be discarded and replaced. Add more water if needed.