



FRESH CHERRY SAUCE

By @bitemeindustries

Prep: 10 min

Cook: 10 min

Total: 20 min

Easy and amazing, never buy canned cherries again. The uses are endless!

Ingredients

1/2 cup water

1/2 cup sugar

2 lbs fresh pitted cherries

2 tsp cornstarch (double for pie)

2 tsp lemon juice

1 tsp vanilla

1/4 tsp almond extract (optional)

Instructions

1. Place water and sugar in a heavy saucepan on high heat to begin dissolving, add freshly pitted cherries. Bring to a full boil over medium high heat, until bubbly. Cherries will release their juices and create a beautiful deep red sauce. About 5 minutes.
2. Mix cornstarch with the lemon juice in a small cup, add to the bubbly fresh fruit. Stir over heat until the sauce has thickened and is glossy, about 2 minutes. Remove from the heat and stir in the vanilla and optional almond extract.
3. Allow sauce to cool, place in airtight glass jars, refrigerate for up to two weeks. Yields 1 1/2 quarts. Requires two 1 pint mason jars, or one 2 pint jar.

Why You Will Love This Recipe!

One easy recipe, tons of useful and delicious ways to fill your life with joy:

- Instead of cinnamon add this inside your favorite breakfast roll recipe.
- On sour dough toast dipped in brown butter with goat cheese and topped with cherry sauce.
- On Ice cream, yogurt, pavlova, cheesecake, panna cotta, or pound cake with whipped cream.
- The perfect chocolate companion on black forest chocolate cake, brownies or flourless cake.

Equipment:

- Heavy bottom sauce pot
- Rubber Spatula
- 2 pint jar



#cherry #cherrysauce #dessert #csa #farm #produce #serve on #icecream #yogurt #pavlova #cheesecake #chocolatecake #brownies #pannacotta #poundcake @taggesfruit #fresh #fruit

