

Cherry Sauce 1

- 2 C fresh cherries, pitted, halved
- 120 ml water
- 66 g sugar
- 2 tsp kirsch (clear cherry brandy)
- 1 T fresh lemon juice
- 2½ tsp cornstarch
- ½ tsp grated lemon peel



Cherry Sauce 2

- 2 C cherries, pitted
- 2 T water
- 28 g butter
- 5 g sugar
- 2 tsp cornstarch

1. Add pitted, stemmed **cherries** to a medium saucepan over **medium heat**.
2. Add all other ingredients and bring to a boil for **about three minutes**.
3. Stir occasionally, reduce heat to **low** and allow to simmer for **about two to three more minutes**.
4. Remove from heat and serve warm or store in an airtight container until ready to serve. Warm slightly before serving.

Velvet Cherry Sauce

- 1.8 kg of cherries
- 100 g sugar
- Juice from ½ lemon
- Large strips of lemon zest from a whole lemon
- 60 ml sherry
- pinch of fresh nutmeg
- 2 T honey
- 1 tsp vanilla
- 2 T cornstarch
- 60 ml water
- 30 g butter



1. Wash, pit and stem the **cherries**. Cut in half and divide in half. 900g goes into a large sauce pan. Reserve the other 900g for later.
2. Along with the cherries in the sauce pan combine **sugar**, **lemon zest**, **lemon juice**, **sherry** and place over **medium high heat for 20-25 minutes**, stir occasionally. The cherries will release their juices and create a large amount of liquid.
3. After 20-25 minutes take the sauce pan off the heat and remove the cherries and lemon zest with a slotted spoon.
4. Place cherries in a strainer and press with the back of your spoon to release all the remaining juices. Pour juice into the sauce pan.
5. Turn heat back to medium and add **nutmeg**, **honey** and **vanilla**.
6. In a small bowl combine **water** and **cornstarch**. Slowly whisk into the cherry sauce.
7. Bring to a low boil to let sauce thicken. Remove from heat once it reaches your desired consistency.
8. Add the **butter** and stir until melted to create a beautiful silky sauce.
9. Place sauce in a bowl and cover with plastic wrap right on the surface and chill in the fridge for **one hour**.
10. After an hour combine the remaining cherries with the cooled sauce.

Serve over vanilla ice cream. Store in an air tight container for up to a week in the fridge.

This sauce can easily be reduced in size