

Seasonal Eating



Dried Cherry Sauce

1/2 cup minced dried red cherries
2 cups dry white wine
1/2 cup dry sherry
1 tablespoon minced green onion
1/2 cup brown sugar
cornstarch slurry to thicken

Place cherries in a saucepan and cover with white wine. Slowly heat to a simmer, stirring regularly. Simmer for 5 minutes and add in sherry, green onion and brown sugar. Simmer an additional minute to cook onions and then thicken with cornstarch slurry.

Serve over pork chops or chicken.