

DRUNKEN CHERRIES

Yield: 9 cups or 36 (1/4-cup) servings.

INGREDIENTS	AMOUNTS
Dried tart cherries	6 cups (2 pounds)
Port, cognac or vodka	1-1/2 quarts

Directions:

1. Combine cherries and port, cognac or vodka in an airtight container. Set aside 1 to 3 days, or until cherries are plump.
2. Refrigeration is not necessary, but if refrigerated, allow longer for cherries to plump.

Serving suggestions:

Serve over ice cream for a Drunken Cherry Sundae.

Make Drunken Chicken Breasts, Drunken Pork Chops or Drunken Lamb Chops by using Drunken Cherries and stock or broth to deglaze the cooking pan.

Use as a garnish with Cherry Crème Anglaise (see recipe).