



DOMEX
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Cherries

Grilled Salmon Cherry Sauce

- 3 cups pitted Northwest fresh sweet cherries
- 1/2 cup water
- 1/2 cup dry white wine
- 1/4 cup chopped onion
- 1 clove garlic, finely chopped
- 2 tablespoons honey
- 2 tablespoons fresh lemon juice
- 1 teaspoon freshly grated lemon peel
- 1/2 teaspoon salt
- 1/4 teaspoon crushed red pepper flakes

In large saucepan, combine all ingredients; bring to a boil over medium-high heat. Reduce heat and simmer, uncovered, 30 minutes or until mixture thickens, stirring frequently. Serve over grilled salmon.

Thanks to the NW Cherries for providing these great recipes, www.nwcherries.com.