



DOMEX
superfresh™
growers

Cherries

Spicy Cherry Sauce

Yield: 1 2/3 cups

3 cups pitted Superfresh Growers fresh cherries

1/2 cup each water and dry white wine

1/4 cup chopped onion

2 tablespoons each honey and lemon juice

1 small clove garlic, minced

1 teaspoon grated lemon peel

1/4 teaspoon crushed dried red chilies

1/2 teaspoon salt

Sweet and sour, with a bit of a heat from the crushed red chilies, this sauce shows that cherries blend well with most every seasoning. Serve over baked or grilled chicken, fish or pork, or offer it as a dipping sauce for kebabs or shrimp.

Combine all ingredients in heavy saucepan; bring to boil. Reduce heat and simmer, uncovered, 30 minutes or until mixture thickens; stir frequently.

Serving Tip: Serve on baked chicken or fish

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