



Sweet Ginger Cherry Sauce

Prep time: 5 minutes / Cook time: 15 minutes

- 1 lb. frozen sweet cherries, thawed
- 1 / 3 cup sugar
- ¼ cup kirsch (cherry brandy)
- 2 tablespoons minced crystallized ginger
- 2 (¼-inch thick) lemon slices, seeded
- 1 tablespoon cornstarch dissolved in 1 tablespoon water



Combine the cherries, sugar, kirsch, ginger and lemon in a medium saucepan. Bring to a boil; reduce heat and simmer for 10 to 12 minutes or until slightly thickened; remove lemon slices. Stir in the cornstarch; cook and stir until thick. Serve with ice cream, pound cake and cheesecake or use as a filling for fruit tarts.

Makes about 2 cups or 8 (¼-cup) servings

Pairing Suggestion: [Mirassou Winery's California Cabernet Sauvignon](#)