



Dried Cherry-Balsamic Sauce

Makes Approximately 1/2 Cup

Dried cherries re-hydrated with a sweet tart combination of fruit juice and balsamic vinegar is a new classic sauce for desserts. Use on anything that you would use a fruit sauce or syrup: ice cream, cakes, cheesecake and even rice or tapioca puddings. Use organic juice if you can find it. The flavor is superb.

Ingredients:

1/2 cup Balsamic Vinegar (high quality, but not necessarily aged)
1/2 cup Apple juice (organic preferred)
1/2 cup water
1/2 cup brown sugar, lightly packed
Zest of 1/2 lemon
Pinch of cinnamon
1/2 cup dried (tart) cherries

Preparation:

Place the vinegar, apple juice, water, sugar, lemon zest, and cinnamon into a small, heavy bottomed sauce pan and place over medium-high heat. Bring the mixture to a boil and stir to dissolve the sugar. Add the cherries. Reduce the heat to medium low and simmer for about 10 minutes, until the cherries are soft and the vinegar mixture has a syrup-like consistency. Remove from heat and allow to cool.

To Serve:

Serve at room temperature over pastry, cakes, puddings or ice cream.

courtesy of www.TheresAChefinMyKitchen.com