



Cherry, Sherry Reduction Sauce

Yield: 1 Cup

Ingredients

1 small shallot - Minced

4 cloves Garlic - Minced

1 cup Reserved Cabernet or red wine from blooming cherries

1/2 Cup Cream Sherry

1/2 Cup Regular Sherry

1/2 Cup Bloomed Cherries

Directions

Warm a small sauté pan over medium heat. Add minces shallot, and sauté until fragrant (1 minute or so). Add minced garlic and stir a few times. Add wine and sherries and bring to a simmer. Let sauce reduce to approx 1/2 cup then strain into a bowl. Rinse pan and discard strained solids. Return liquid to the pan and add cherries. Heat gently until warm, then serve over any white meat.

Sauce can be made ahead and stored in refrigerator for up to one week.

Frozen for up to a year.