

Quick & Easy

THE COSTCO WAY

Dark Sweet Cherry Sauce

Makes 3 cups

Ingredients:

½ cup water or pomegranate juice, divided
1½ lbs Northwest dark, sweet cherries, pitted
¼ cup honey
1 tsp fresh ginger, minced
1½ lemons, zested
1½ limes, zested
Black pepper to taste (optional)
Fresh herbs (optional)
Fresh raspberries (optional)

Instructions:

In a medium-size heavy bottom pot, add ¼ cup water or pomegranate juice, and cherries, stirring occasionally. As sauce begins to form, stir more frequently. Add 2 to 4 Tbsp of water or pomegranate juice if sauce is becoming too thick. Remove from heat once sauce has reduced to nearly the desired consistency. Add honey, ginger, lemon and lime zest. Add in optional flavors. Stir. Cool uncovered for 30 minutes to 1 hour. Transfer to a shallow pan or dish for further cooling. Once completely cooled, place in an airtight container and refrigerate for up to two weeks.

Freezing Cherries:

Rinse Northwest dark, sweet cherries with cool water. Remove stem and pit (see Pitting Hack below). Place cherries on a cookie sheet in a single layer. Place in the freezer overnight. When completely frozen, place in an airtight container or freezer bag for later use. Cherries do not need to be thawed when ready to use.

Pitting Hack:

Remove the stem from the cherry. Place cherry on the opening of a glass bottle with a narrow mouth, like an empty wine bottle. Using a metal straw or the blunt end of a chopstick to push through the cherry. The pit will fall into the bottle for less mess.

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