

# \* Cherries Jubilee

*Yield: 3 cups*

## Ingredients

2 (15-oz. cans) Bing cherries in heavy syrup, drained  
½ cup cherry preserves  
½ cup sugar  
1 tbsp. lemon juice  
¼ cup water  
1 tbsp. cornstarch  
Optional: 2 tbsp. kirsch, cherry schnapps or Cognac

## Dipping Foods

Serve with chocolate cake cubes, pound cake or over ice cream.

In Chef Series™ 2 ½ Qt. Nonstick Saucepan, bring cherries, cherry preserves, sugar, and lemon juice to a simmer over medium heat, stirring with Saucy Silicone Spatula. Simmer 5 minutes over low heat. In 2 cup Micro Pitcher, combine water and cornstarch stirring to dissolve cornstarch. Stir into the fondue and cook until thickened. Transfer to ceramic fondue insert and keep warm over a burner.

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