

Black Cherry Sauce

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This lusciously sweet sauce can be poured over savory meat roasts and grilled dishes, or over sweet dishes like shortcake and cornbread.

Ingredients:

½ pound fresh black cherries, pitted

½ cup Port wine

¼ cup honey

Directions:

- 1) Combine all ingredients in a small saucepan; bring to a boil over high heat, stirring occasionally.
- 2) Reduce heat to a simmer; cook until cherries are softened and the mixture is thickened, about 5 minutes. Serve warm or chilled.