

Tart Cherry Sauce served over Glazed Ham

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 10-12 people



WINE PAIRING: TORII MOR 2006 LA COLINA
VINEYARD PINOT NOIR

This sauce is a great addition to an Easter dinner. Prepare a store bought ham according to package directions, and serve this wonderful sauce on the side.

Ingredients:

1 cup brandy	zest of 1 large orange
1 cup water	juice of 1 large orange
¾ cup sugar	kosher salt & cracked pepper
2 cups dried tart cherries	

In a small saucepan, combine brandy, water, and sugar. Stir over medium heat until sugar dissolves. Bring to a boil. Add dried cherries and cook until liquid is reduced by ½ and cherries are plump, about 7 minutes.

Transfer to a food processor or blender and pulse until mixture is blended, but not smooth, about 30 seconds.

Return to saucepan and add orange zest and juice. Cook over low heat for 3 to 5 minutes to allow the flavors to combine. Season with a little salt and pepper. Let cool and transfer to bowl for serving. Can be made up to a week in advance; cover and refrigerate.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”