

VERY CHERRY SAUCE

Makes about 3 cups

4 to 5 cups sour cherries (pitted)
1/2 cup of water
1 cup of sugar
1 tablespoon lemon juice
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
1 to 2 tablespoons corn starch

Combine all of the ingredients in a medium sauce pan and bring to a boil over medium heat. Turn down to low and simmer for about 25 minutes. Taste part of the way through. If it seems to sweet, add some more lemon juice.

Let cool, then refrigerate.

Variations: You could eliminate the almond extract and add the zest of an orange. Or you could add balsamic vinegar, fresh ginger, or minced rosemary, the possibilities endless!

Serve over ice cream or Greek yogurt.