

Betty's Cheery Cherries Jubilee



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In this video, Betty demonstrates how to make her Cheery Cherries Jubilee. This is a flamed dessert that is showy and delicious!

Ingredients:

- 1 pound frozen sweet cherries
- 3 tablespoons sugar
- 1 tablespoon cornstarch
- ½ teaspoon grated orange rind
- ½ cup orange juice
- ½ cup water
- ¼ cup brandy
- vanilla ice cream

Thaw cherries and set aside. In a medium-sized saucepan, combine 3 tablespoons sugar, 1 tablespoon cornstarch, and ½ teaspoon orange rind. Add ½ cup orange juice and ½ cup water and stir well. Bring to a boil over medium heat, stirring constantly. Add thawed cherries, reduce heat to low, and simmer 10 minutes, stirring occasionally. Remove from heat. Pour ¼ cup brandy over the entire surface of the hot cherry sauce. Ignite with a butane lighter or long fireplace match. Stir until flames die down. Serve immediately over scoops of vanilla ice cream. YUM! I hope you enjoy the Cheery Cherries Jubilee! --Betty