

TART CHERRY GASTRIQUE

A sweet and sour pan sauce--pairs well with roasted vegetables, strong cheeses, and roasted meats.

by Corporate Chef Kurt Kwiatkowski

Featured Food: Tart Cherries

Yield: Serves 6-8

Ingredients

2 T. olive oil	½ c. sugar
¼ c. shallots, julienned	1 star anise
2 cloves of garlic, minced	1 bay leaf
½ c. red wine	1 t. orange zest
2 c. frozen tart cherries, pitted	3 T. butter
¾ c. red wine vinegar	Salt and pepper to taste

Preparation

Heat oil over medium heat in a sauce pan. Add shallots and sauté for 4 minutes. Add garlic and sauté for an additional minute

Deglaze pan with wine, then add cherries, vinegar, sugar, star anise, and bay leaf. Bring to a simmer and let the sauce reduce for 12 to 15 minutes. To test the reduction, dip the back of a spoon in the sauce and drag your finger across it—if a line remains where you swiped your finger, the sauce is done.

Remove from heat. Add zest and butter. Taste and add salt and pepper as needed.

Delicious with beef, pork, duck, lamb, and flavorful cheese. Also pairs nicely with vegetables such as roasted winter squash, pumpkin, and sweet potatoes.