

A Merry Cherry Twist On Holiday Cheer



A NEW KIND OF HOLIDAY TOAST—Dark sweet cherries, served over cake in a martini glass, bring a tasty twist to your holiday table.

(NAPSA)—Forget the dancing sugar plums. Here's a way to create an elegant and memorable holiday dessert in a snap using cherries. Some may appreciate the fact that while this dessert is full of holiday cheer, it can be made just as easily without the alcohol.

This one-of-a-kind martini-inspired dessert is made with frozen, dark sweet cherries that are grown and harvested in summer. Freezing captures the cherries' height of flavor and juiciness, making the sweet taste of summer available all year. Try substituting cherries—fresh or frozen—for raspberries, strawberries and other fruits in your favorite recipes.

Cherry Martini Dessert

Yield: 4 servings

1 10-oz. or 12-oz. bag of frozen dark sweet cherries

¼ cup almond liqueur or orange juice

2 teaspoons sugar

12 lady fingers, split in half lengthwise

¼ cup whipped cream

Mix cherries, liqueur (or orange juice) and sugar; marinate 1 hour or longer. Arrange lady fingers against sides of 4 martini glasses. Just before serving, spoon ¼ cup cherries over lady fingers in each glass. Swirl 1 tablespoon whipped cream on top. Garnish with a Maraschino cherry if desired. Angel food cake or pound cake cut into 3x1x½-inch strips may be substituted for lady fingers. Lightly toast strips if desired.

For more information and recipes, visit www.cherrymkt.org and www.wastatefruit.com.