

Cherries Jubilee: A Simple Dessert Fit For Royalty



For a show-stopping way to end a meal, consider flamboyant, delicious Cherries Jubilee.

(NAPSA)—If you want to give your family and guests the royal treatment, consider Cherries Jubilee. The dish was first created by French chef and author Auguste Escoffier in honor of England's Queen Victoria and her Golden Jubilee.

It consists of ruby-red cherries flamed tableside with sugar and cherry brandy (kirsch), then spooned over vanilla ice cream or pound cake.

Many people mistakenly think this classic dessert is difficult to make, but it's quite easy to prepare and present. In fact, it doesn't even have to be flamed—just serve it warm or at room temperature.

Try this simple version at any celebration you host:

Cherries Jubilee

2 (16-ounce) cans dark sweet cherries

¼ cup granulated sugar

2 teaspoons cornstarch

1 tablespoon grated orange peel

½ cup brandy or cognac, optional

1 pound cake, cut into 16 slices or 1 quart vanilla ice cream

Drain cherries; reserve syrup. Combine cherry syrup with sugar and cornstarch in a chafing dish or electric skillet. Cook, stirring constantly, over medium heat about 5 minutes or until smooth and clear. Add cherries and orange peel; heat thoroughly.

Gently heat brandy or cognac in a small saucepan; pour over heated cherries. Flame, if desired. Stir gently and ladle over pound cake or ice cream.

Makes 8 servings.

For more recipes and information, visit www.nationalcherries.com.