

Red Wine Cherry Glaze

Serves 8, 230 calories

This glaze goes with a crown roast of lamb.

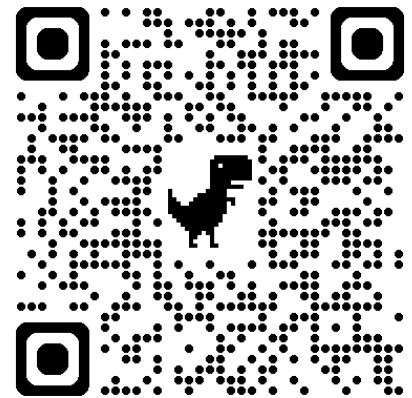
Ingredients:

- 1/2 cup pepper jelly sauce
- 1/4 dried tart cherries
- 1/4 cup apple juice
- 1/2 cup dry red wine
- 1 T red wine vinegar
- 1 tsp. Worcestershire sauce
- 1/2 tsp. minged ginger
- 2 scallions
- 2 tsp. cornstarch
- 1 Tbsp. butter



Equipment:

- Saucepan



Preston 2020

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| ☑ | Directions | Time (min) |
|---|---|------------|
| | Mince 1/2 tsp. ginger | 1 |
| | Chop 2 scallions | 1 |
| | In a saucepan, combine 1/2 cup pepper jelly sauce, 1/4 dried tart cherries, 1/4 cup apple juice, 1/2 cup dry red wine, 1 T red wine vinegar, 1 tsp. Worcestershire sauce, 1/2 tsp. minced ginger, and 2 scallions | 5 |
| | Bring to a boil and stir to combine pepper jelly | 2 |
| | Reduce heat and simmer | 8 |
| | Combine 2 tsp. cornstarch with 1 Tbsp. water | 1 |
| | Stir cornstarch into simmering sauce and stir | 1 |
| | Simmer until sauce thickens | 2 |
| | Remove from heat and stir in 1 Tbsp. butter | 1 |
| | Total | 53 min. |