

Cherries Jubilee II

Mrs. E. W. Brousseau

River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

Yield: 2 1/2 cups

1 can (16 ounce) pitted, dark sweet cherries

1/4 cup sugar

2 tablespoons cornstarch

1/4 cup brandy, kirsch or cherry brandy

vanilla ice cream

Drain the cherries, reserving the juice.

In a saucepan, blend the sugar and cornstarch. Gradually stir in the cherry syrup. Mix well. Cook and stir over medium heat until the moisture thickens and bubbles. Remove from the heat and stir in the cherries.

Turn into a heat-proof bowl or the top pan of a chafing dish. (Be sure the bottom pan of the chafing dish is filled with hot water, or keep hot over a flame)

Heat the brandy in a small metal pan with a long handle. If desired, pour the heated brandy into a large ladle. Carefully ignite the heated brandy and pour over the cherry mixture. Stir to blend into the sauce.

Serve immediately over ice cream.

(For a most dramatic effect, dim the lights just before igniting the brandy.)

Per Serving (excluding unknown items): 254 Calories; trace Fat (0.0% calories from fat); trace Protein; 65g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1 Grain(Starch); 3 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):

254

Vitamin B6 (mg):

0mg

% Calories from Fat:	0.0%
% Calories from Carbohydrates:	99.9%
% Calories from Protein:	0.1%
Total Fat (g):	trace
Saturated Fat (g):	trace
Monounsaturated Fat (g):	trace
Polyunsaturated Fat (g):	trace
Cholesterol (mg):	0mg
Carbohydrate (g):	65g
Dietary Fiber (g):	trace
Protein (g):	trace
Sodium (mg):	2mg
Potassium (mg):	1mg
Calcium (mg):	1mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	0mg
Vitamin A (i.u.):	0IU
Vitamin A (r.e.):	0RE

Vitamin B12 (mcg):	0mcg
Thiamin B1 (mg):	0mg
Riboflavin B2 (mg):	trace
Folacin (mcg):	0mcg
Niacin (mg):	0mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	1
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	0
Other Carbohydrates:	3 1/2

Nutrition Facts

Amount Per Serving

Calories	254	Calories from Fat: 0
-----------------	-----	-----------------------------

% Daily Values*

Total Fat	trace	0%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	2mg	0%
Total Carbohydrates	65g	22%
Dietary Fiber	trace	1%
Protein	trace	
<hr/>		
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.