

Dessert

Cherries Jubilee

Argo Corn Starch

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 25 minutes

Cook time: 10 minutes

1 cup unsweetened cherry juice blend

1/4 cup sugar

2 tablespoons corn starch

1 teaspoon ground Saigon cinnamon

1 teaspoon lemon peel

4 cups frozen dark sweet cherries (unsweetened, thawed)

1/2 teaspoon almond extract

1/3 cup amaretto

Vanilla ice cream

Mix juice, sugar, corn starch, cinnamon and lemon peel in a large skillet. Bring to a boil, stirring constantly. Reduce heat.

Simmer 2 to 3 minutes or until thickened. Remove from heat, stir in cherries and almond extract.

Heat amaretto in a small, long handled pan just until warm. Ignite with a long match; pour over cherry mixture. Stir gently until flame dies down.

Spoon cherry mixture over individual bowls of ice cream. Serve immediately.

Per Serving (excluding unknown items): 49 Calories; trace Fat (0.1% calories from fat); trace Protein; 9g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit; 1/2 Other Carbohydrates.