
Cherry Peach Flambe`

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

1 jar (9 ounce) red currant jelly

1 can (20 ounces) peach halves, drained

1 can (20 ounces) Bing cherries, drained and pitted

1/2 cup brandy

vanilla ice cream

In a skillet or chafing dish, melt the jelly. Add the peaches and cherries.

Simmer gently for 10 minutes.

Add the brandy. Ignite. Spoon the still flaming brandy over mounds of ice cream.

Yield: 4 to 6 servings

Dessert

Per Serving (excluding unknown items): 346 Calories; trace Fat (1.7% calories from fat); 1g Protein; 19g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1 Fruit.