

Allium Foodworks

Personal Chef Service

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Black Cherry Syrup

- 1 litre black cherry juice (pure, not blended) - or pure juice of choice: pomegranate, blueberry, raspberry, mango, etc.
- 1 cups evaporated cane juice (or honey or agave nectar), or more to taste

Combine in a medium saucepan and allow to bubble over medium-high for about 15-20 minutes or until has reduced by about half and thickened to a syrup consistency. (To test, pour a small amount onto something frozen, like an ice cube. It will give you the room temperature consistency.)

Allow the syrup to cool and it will keep in the refrigerator for several weeks. Great on fruit salad, ice cream, grilled fruit, crepes, poached pears, or make spritzers using sparkling wine or water, or toss with berries and chunks of pound cake or angel food cake for a variation on shortcake.

Who says you can't play with your food!