

Cherries Jubilee

Ingredients

- 2 lbs. Canned Dark Pitted Cherries
- ¼ teaspoon Cinnamon
- 3 tablespoons Sugar
- 2 Red Currant Jelly
- 1 Orange, Rind And Juice
- 1 Grand Marnier
- 1 tbsp Cornstarch
- ¼ cup Brandy

Method

Drain the cherries from the jar, reserving the juice. Combine 1 tbsp cornstarch with ¼ cup of cherry juice.

In a chafing dish (I use big frying pan) stir together the drained cherries, cinnamon and sugar. Some juice will be released from the cherries so do not worry that it will burn. When the sugar has dissolved, add the red currant jelly, the juice and rind of the orange and the liqueur. Continue to heat until the mixture is hot and bubbling. Push all of the cherries to one side and thicken the juices with cornstarch dissolved in ¼ cup of the remaining cherry juice. The mixture will thicken immediately. If it is not a perfect consistency, add more cornstarch.

In a little pot, heat about ¼ cup brandy and ignite. Pour the flaming brandy over the cherries.

Spoon the cherries over individual dishes of vanilla ice cream.