

DESSERTS (SAUCES AND TOPPINGS) No.K 006 00
CHERRY JUBILEE SAUCE

Yield 100

Portion 1/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
86 cal	22 g	0 g	0 g	0 mg	25 mg	6 mg

Ingredient

CHERRIES,CANNED,DARK,SWEET,PITTED,INCL LIQUIDS
 CORNSTARCH
 SALT
 SUGAR,GRANULATED
 FLAVORING,BRANDY

Weight

13-3/8 lbs
 3-3/8 oz
 1/4 oz
 1-3/4 lbs
 1-3/8 oz

Measure

1 gal 2 qts
 3/4 cup
 1/8 tsp
 1 qts
 3 tbsp

Issue

Method

- 1 Drain cherries; set aside for use in Step 5. Take cherry juice and add water to equal 1 gallon per 100 portions.
- 2 Combine cornstarch, salt, and sugar. Add liquid; mix well.
- 3 Cook over medium heat until mixture comes to a boil.
- 4 Reduce heat; continue cooking slowly, stirring occasionally until sauce is thick and clear.
- 5 Remove from heat; add brandy flavoring and cherries.
- 6 Serve warm or cold.