

CHERRY FILLING (CORNSTARCH)

Yield 100

Portion 3 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
7081 cal	1816 g	23 g	4 g	0 mg	76 mg	358 mg

Ingredient

CHERRIES,CANNED,RED,TART,WATER PACK,DRAINED
 RESERVED LIQUID
 CORNSTARCH
 SUGAR,GRANULATED
 FOOD COLOR,RED

Weight

6-1/2 lbs
 1-5/8 lbs
 4-1/2 oz
 3 lbs
 1/8 oz

Measure

3 qts
 3 cup
 1 cup
 1 qts 2-3/4 cup
 1/8 tsp

Issue**Method**

- 1 Drain cherries. Dissolve cornstarch in juice. Set juice and cornstarch mixture aside for use in Step 4.
- 2 Mash cherries with wire whip 1 minute at medium speed; combine with sugar and food coloring.
- 3 Bring to a boil in steam-jacketed kettle or stock pot stirring constantly to prevent scorching. Reduce heat. Simmer about 10 minutes.
- 4 Add reserved juice and cornstarch mixture to cherries while stirring. Cook 2 to 3 minutes until clear and thickened, stirring constantly. Remove from heat; cool.