

**CHERRY SAUCE (FOR MEAT)**

Yield 100

Portion 3 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
69 cal	17 g	0 g	0 g	1 mg	6 mg	4 mg

**Ingredient**

CHERRIES,CANNED,RED,TART,WATER PACK,INCL LIQUIDS  
 CORNSTARCH  
 SUGAR,GRANULATED  
 WATER  
 RESERVED LIQUID  
 BUTTER  
 FOOD COLOR,RED  
 JUICE,LEMON

**Weight**

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

**Measure**

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

**Issue****Method**

- 1 Drain cherries; reserve juice for use in Step 3; reserve cherries for use in Step 4.
- 2 Combine cornstarch and sugar in mixer bowl; add water and stir until smooth.
- 3 Add water to reserved juice to make recipe amount. Bring to boil and add cornstarch-sugar mixture stirring constantly. Cook 10 minutes or until thick and clear. Remove from heat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Add cherries, butter or margarine, food coloring and lemon juice. Mix well.
- 5 Serve hot or cold. CCP: Hold for service at 140 F. or higher.