



## *Cherries In Pinot Noir Sauce*

- 1 pound of pitted cherries
- 1 cup water
- 1/2 cup brown sugar
- 1 cup **St. Rose Culinary Pinot Noir**
- 1/2 teaspoon lemon zest

- In a medium saucepan, add water and brown sugar; bring to a simmer.
- Add red wine and lemon zest. Bring back to a simmer and cook for 3 minutes over medium heat, stirring occasionally.
- Add the cherries; let mixture return to a simmer for 2 minutes.
- Remove from heat, cover with a lid, and let cool to room temperature. After mixture has cooled, refrigerate.
- Serve the cherries at room temperature or chilled (your preference). Spoon cherries and liquid into individual serving bowls. Serve with your favorite wafers or cookies.

*Makes 4 servings.*