



CULINARY

Black Cherry White Balsamic Sauce

SERVES 4-6



INGREDIENTS

1 container Black Cherry Reäl

Makes about 4 cups

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1 cup white balsamic vinegar

2 Tablespoons Dijon mustard

1 Tablespoon mustard seeds

2 Tablespoons freshly ground pepper

1 Tablespoon salt

1/2 cup canola oil

1 pint fresh cherries, pitted, for garnish

GARNISH

DIRECTIONS

Combine ingredients except oil and fresh cherries.

Gradually whisk in oil.

Try serving this on grilled salmon, swordfish, tuna, mahi mahi, or chicken. Serve garnished with fresh black cherries.