

Cherries Jubilee

Ingredients

- ¾ cup white sugar
- 2 tbsp cornstarch
- ½ tsp finely grated orange zest
- ¼ tsp ground clove
- ¼ tsp cinnamon
- ¼ tsp kosher sea salt
- ¼ cup orange juice
- ¼ cup cold water
- 1 lb dark cherries (Bing preferred)
- 1/3 cup brandy
- 1/3 cup spiced rum
- 3 cups vanilla bean ice cream

Preparation

1. Whisk together the sugar, cornstarch, zest, clove, cinnamon and salt, put in sauce pan.
2. Stir in the water and orange juice; bring to a boil over med-high heat, stir until thickened.
3. Stir in the cherries, return to a boil, reduce heat and simmer for 5 minutes.
4. While cherries are cooking, spoon ice cream into bowls.
5. Remove cherries from heat, add liquor and ignite.
6. Gently shake pan until the blue flame has gone out.
7. Spoon cherries over ice cream.