

A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Red Wine Cherry Sauce

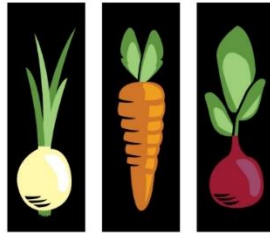
**Hero ingredient: Cherries**

### Ingredients

- 15 oz cherry pie filling
- 2 cup red wine
- 1 cup brown sugar
- 2 tsp balsamic vinegar

### Directions

In a 2 quart pot heat bring the red wine to a boil. Lower heat to a simmer and let the red wine reduce down to about 2/3rd's . Whisk in the remaining ingredients. Stop whisking once the brown sugar has dissolved. Cook for another 5 minutes. Remove from heat and allow to cool. Sauce will thicken as it cools.



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Cherry Pie Filling

### Hero ingredient: Cherries

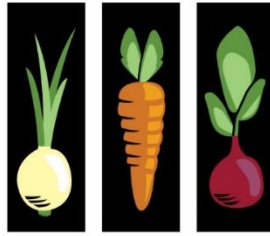
#### Ingredients

- 5 cups ripe cherries, pitted
  - 1 tsp vanilla
  - $\frac{3}{4}$  cup sugar
  - $\frac{1}{2}$  cup cherry or pomegranate juice
  - $\frac{1}{2}$  tsp salt
  - $\frac{1}{3}$  cup brown sugar
  - $\frac{1}{4}$  cup cornstarch
  - Half a lemon, juiced
- 

#### Directions

Place the cherries in a pot along with the juice, over medium high heat. Bring to a simmer. Cook until cherries begin to soften, about 5 minutes. Add in the vanilla and salt. In a bowl, whisk together the corn starch, sugar, and brown sugar until well combined. Whisk the sugar mixture in with the cherries. It will begin to thicken quickly. Whisk in the lemon juice. Remove from heat and allow to cool completely.

Depending on how ripe your cherries are, the filling may be too thick, add a couple tablespoons of juice or water to thin out to filling consistency. Once cooled refrigerate in an air tight container until ready to use.



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Cherry Vanilla Ice Cream

### Hero ingredient: Cherries

#### Ingredients

2 cups heavy whipping cream

---

- 2 cups fresh cherries, pitted and roughly chopped
  - 1 ½ Tbs vanilla
  - 1 cup buttermilk
  - 1 cup sugar
  - 1 can sweetened condensed milk
- 

#### Directions

Whip the whipping cream until ribbons begin to form. Slowly pour in the sugar, vanilla, condensed milk, and buttermilk. Stop whipping. Carefully fold in the cherries. Transfer the ice cream to a freezer safe container. Freeze overnight.