



Cherries Jubilee

From Tom and Mary Kay

Cherries Jubilee

1 8-ounce package Nestlé Milk Chocolate bits

1 5-ounce package Nestlé Milk Chocolate bits

1 tablespoon cornstarch

1 can pitted black cherries (1 pound)

dash of lemon juice

1 tablespoon sugar brandy or amaretto

3 or 4 orange peel strips

$\frac{1}{2}$ cup warm brandy ingredients in blender and blend until smooth.

vanilla ice cream sort or wine glasses and refrigerate at least 1 hour.

• Garnish with whip cream, decorate with nuts, cherries or mint leaves

- Mix cornstarch and sugar. Add liquid from cherries and orange peel
- Cook until thick and then discard orange peel.
- Ad cherries and lemon juice.
- At the table add warm brandy and ignite. at my house and Mom
- Serve over vanilla ice cream. came straight from a Nestlé's recipe

pamphlet I had at the time. I added the idea of the brandy - mom must have added the nuts and cherries touch. Best I did was to lightly sprinkle it with crushed toasted almonds or top it with one whole toasted almond if I made it with amaretto. It is a great and easy little dessert that people love - I have even served it warm and the whipped cream sort of melts into it. I serve it in little wine glasses.)

Mary

