

Cherry Reduction Sauce

December 18th, 2022

Prep Time: 00:15

Cook Time: 00:30

This reduction was inspired by Cheerwine Soda, a super sweet soft drink that is commonly found in North Carolina. Like Cheerwine, this homemade cherry reduction can be used in a wide range of recipes, such as BBQ sauce, cherry topping for deserts, a replacement for grenadine, or as a flavoring for soda water. In addition to the frozen cherries, this recipe also calls for bottled cherry juice. For best results, ensure that the juice has no additional sugar added and contains 100% cherry juice. Do not settle for a cheaper mix that includes other filler juices, such as pear juice or grape juice. In order to make into Cherry Syrup, dissolve an additional 1.5 Cups of Sugar.

Ingredients:

8 Ounces Frozen Cherries, thawed and quartered (pits removed)

1 Cup Cherry Juice

1/2 Cup Sugar

1/8 Teaspoon Chinese 5 Spice Powder

1/8 Teaspoon Table Salt

Directions:

In a heavy duty blender or using an immersion blender, blend the Cherry Juice and Cherries until smooth.

Add the Cherry/Cherry Juice mixture, Sugar, 5 Spice, and Salt to a heavy saucepan over medium heat and stir to dissolve the Sugar.

Bring to a boil, then reduce the heat and simmer.

Simmer for about 30 minutes, until the syrup has thickened enough to leave a trail when you pull a spatula through it.

Remove from heat.

Pour the liquid into a clean canning jar and seal. Cool to room temperature, then refrigerate up to 6 weeks.

This recipe yields about 1 Cup of Cherry Reduction.