

Cherry Topping

Ingredients (for approximately 4 cups)

6 cups	fresh cherries; stems removed, washed, and pitted
½ cup	water, at room temperature
1 cup	granulated sugar, or to taste
2 tbsp	corn starch
1 tbsp	lemon juice

If storing, prepare clean glass bottles with lid by rinsing with boiling water; place on a towel, and reserve.

Add corn starch and sugar to a pot with the water, and mix to dissolve (photo below, left). Place pot on stove over high heat, and add cherries (second photo, below). Bring to boil, then reduce heat to medium, and continue cooking for ten minutes, stirring occasionally until the cherries start to soften; mash lightly (optional, third photo, below). Add lemon juice, and continue cooking for another couple minutes, until the liquid looks clear and starts to thicken (photo below, right):



If storing, transfer while piping hot to prepared bottles, filling to about a quarter inch (approx. 0.7 cm) from the rim, then place lid. Allow to cool down completely before putting away. The unopened bottles may be stored in the fridge for two to three months; once opened, store in the fridge and consume within a week.



This topping goes great on ice cream, pancakes, or the ultimate indulgence, crowning a classic cheesecake.