



MORELLO CHERRY SAUCE



SERVES: 3-4 | PREP TIME: 5M | COOK TIME: 10M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

INGREDIENTS:

1 Jar Crofter's Organic Premium Morello Cherry Fruit Spread

1-2 Cloves of Garlic (Minced)

¼ Cup Gluten Free Soy Sauce

½ Tsp Kosher Salt

1 Tsp Pepper (Roughly Ground)

DIRECTIONS:

1. Add 1 jar Crofter's Organic Premium Morello Cherry Fruit Spread into a small-medium sized sauce pot and heat over low-medium heat, continuously stirring until smooth.
2. Next, add in the minced garlic, soy sauce, salt, and pepper. Continue to stir for 10 minutes until all of the ingredients are evenly mixed. Remove from heat and let cool slightly.
3. Add the Morello Cherry sauce into a food processor/blender and pulse until the sauce is smooth. If you prefer a chunky texture, lightly pulse a few times until desired texture. Keep warm until ready to serve or store in a sauce container in the fridge until ready to use (Crofter's jars work great for storing sauces). This sauce is great on chicken, duck, or pork. Enjoy!