

OTHER WAYS TO USE CHERRIES: pies...jams...strudel or
jalousie...crisps...cobblers...clafoutis... Milles-Feuilles...cakes...crepes or Cherries
Jubilee...flan...panna cotta...brûlée...pudding or rice pudding...
Blintzes...shortcakes...filling for meringue or a Pavlova...dipped in chocolate or with a
chocolate fondue... trifles...Cherries Romanoff...gelatin molds or gelée...fruit terrines or
semifreddo...ice cream...sorbet... granite...cherry syrup to use in lemonade...sweet cherry
sauce (use on ice cream or as a topping for cakes, etc.)...pancakes...scones...
smoothies...sweet and savory compotes...chutney...salsa...rice pilaf...with wild rice...in
slaw...in stuffings, especially ones made with cornbread...pitted and halved in waldorf
salad or other bitter green salads...in a sweet potato casserole...infused into champagne
vinegar...to make a glaze for pork or chicken...a savory sauce for meats, etc...in a
sandwich made with turkey or chicken, goat cheese, spinach, basil, mustard and/or
mayonnaise...battered and deep fried (yes, try it!) and in a bowl for table decoration if
they last that long! Note: if you wish to freeze some, remove the pits first or the almond
flavor in the pits will overpower the cherry flavor.