



# Montmorency Sauce

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Description: One of the classic sauces.

Source: : Good with pork chops, duck or roasted chicken breasts. A rich and sweet cherry sauce. "The sweetness makes it suitable for sautéed chicken breasts or roast duckling, as well as more robustly flavored meats such as pork chops." (Yankee Magazine)  
"Montmorency cherries get their name from the Montmorency Valley of France, where they originated." (Product Oasis)

## Ingredients:

12 ozs dry Montmorency  
Cherries  
1/2 c Grand Marnier  
8 ozs Cherry Pie filling  
1 c Tawny Port  
1 lg Sugar cube  
2 med Oranges  
1 t fresh chopped  
Rosemary  
2 T Cornstarch or  
Arrowroot

Yield: 2 c

## Directions:

- 1) Combine the dry cherries and Grand Marnier in a bowl. Set aside for 4 hours up to 24 hours.
- 2) Add 1 cup Tawny Port to the dry cherries.
- 3) Rub the sugar cube firmly over the oranges to remove zest and aromatic oils from skin. Squeeze orange and measure 1/4 cup juice. Add juice to 2 tablespoons cornstarch and stir until smooth.
- 4) In a saucepan, combine cornstarch/orange mixture with the cherries, juice and port. Cook, stirring constantly, until liquid is thick. Add the sugar cube and stir to dissolve.