

Cherry Sauce

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-red-cherry-sauce-recipe>

Ingredients:

- 1 1/2 cups cherries canned, plus 1/2 cup of the light syrup from the can or fresh or frozen cherries plus 1/2 cup water
- 3 tablespoons granulated sugar
- 1 tablespoon fresh lemon juice
- 1 tablespoon butter vegans: use an oil-based spread
- 1 tablespoon cornstarch dissolved in 1/4 cup water
- 1/2 teaspoon pure almond extract quality

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 10 milligrams
4. Fat: 3 grams
5. Fiber: 1 grams
6. Protein: 1 grams
7. SaturatedFat: 2 grams
8. Sodium: 20 milligrams
9. Sugar: 16 grams

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