

## Cherry Sauce for Smoked Chicken

410g	Canned Cherries
100ml	Orange Juice
¼	Orange Peel
30ml	Lemon Juice
15ml	Brown sugar

### *Method:*

*Add all ingredients and heat to boiling point.*

*Reduce heat and let simmer for 10 minutes.*

*Remove orange peel and add 15ml brandy of cherry  
liqueur.*

*To serve: Arrange meat on platter and pour sauce to cover  
meat.*

## Butternut and Cherry Dish

1	Medium butternut – diced
1	Cup Fresh cherries de-stoned
250g	Fresh green asparagus – diced
50g	Butter
1	Medium onion finely chopped
1	Clove of garlic
	Salt and pepper to taste.

*Method: Place butternut, cherries and asparagus in oven  
dish, dashed with butter, onion and garlic. Bake in oven  
at 180°C until butternut is soft.*

