

Candied Cherry Gravy

Ingredients:

- 4 oz candied cherries
- 1 tsp candied orange peel
- 1 tbsp candied ginger
- 2 cups chicken bone broth or stock
- 1 tsp arrowroot starch or corn starch
- salt and pepper to taste



Directions:

1. Take the cherries, place them in a food processor and pulse to rough chop into smaller pieces. Rough chop the ginger (you'll be removing it later so you don't want small chunks).
2. In a small pot add 2 cups of chicken bone broth, cherries, orange, and ginger.
3. Bring to a boil on medium-high heat, then reduce to medium-low heat to simmer for 30 minutes, stirring regularly to prevent burning.
4. Once the gravy has reduced and thickened, remove the ginger chunks and add 1 teaspoon of starch of choice (I use arrowroot) and whisk quickly to thicken.
5. Then stir in salt and pepper to taste. Remove from the heat and let cool for about 5 minutes before serving.

Recipe Notes

You can use vegetable stock in place of chicken stock to make the sauce vegan.