

-- Spencer's Weekly Recipes --

Cherry-Almond Streusel Tart



Pastry for single-crust pie (9 inches)
2/3 cup sugar
3 tbsp. cornstarch
Dash salt

4 cups fresh tart cherries, pitted or frozen
pitted tart cherries, thawed
1/8 tsp. almond extract (more to your taste)

TOPPING:

1/4 cup quick-cooking oats
3 tablespoons all-purpose flour
2 tablespoons brown sugar
1 tablespoon slivered almonds
2 tablespoons cold butter

(some reviews did recommend doubling the topping to cover the pie).

Directions

1. Press pastry onto the bottom and up the sides of an ungreased 9-in. fluted tart pan with removable bottom; trim edges.
2. In a large saucepan, combine the sugar, cornstarch and salt. Stir in cherries; bring to a boil over medium heat, stirring constantly. Cook and stir for 1-2 minutes or until thickened. Remove from the heat; stir in extract. Pour into crust.
3. For topping, combine the oats, flour, brown sugar and almonds. Cut in butter until mixture resembles coarse crumbs. Sprinkle over filling. Bake at 350° for 30-35 minutes or until topping is golden brown. Cool on a wire rack. Yield: 8 servings.

<http://www.tasteofhome.com/recipes/cherry-almond-streusel-tart>



Cherry Barbecue Sauce

You can use fresh or frozen cherries to make this flavorful barbecue sauce. It tastes great on ribs and chicken! —Nipomo, CA

1 medium onion, chopped
2 tbsp. butter
2 garlic cloves, minced
2 cups fresh or frozen dark sweet cherries, pitted and coarsely chopped
1 cup ketchup
2/3 cup packed brown sugar
1/4 cup cider vinegar
1 tbsp. Worcestershire sauce
2 tsp. ground mustard
1/2 tsp. pepper
1/8 teaspoon Liquid Smoke, optional



Directions

1. In a large saucepan, sauté onion in butter until tender. Add garlic; cook 1 minute longer. Stir in the remaining ingredients. Cook, uncovered, over medium-low heat for 20 minutes or until cherries are tender and sauce is thickened, stirring occasionally. Yield: about 3-1/2 cups.

<http://www.tasteofhome.com/recipes/cherry-barbecue-sauce>

Cherry Fun Facts



-A chemical reaction between cherries and alkaline such as baking powder causes a blue discoloration in a baked product. This can be prevented by using sour cream instead of milk in the recipe or by adding an acidic liquid.
-To really bring out the flavor of cherry, use 1/4 teaspoon of pure almond extract.
-Cherries are known to have a very short fruiting season. Areas of Northern America see cherries as the first ones to ripen amongst other fruits; therefore, the term 'in cherry condition' has been derived which means something new.

Almond Tea Bread



1 can (8 ounces) almond paste
1/4 cup butter, softened
1 cup sugar
3 large eggs
1-1/2 cups fresh pitted cherries or blueberries
3 cups all-purpose flour, divided
4 teaspoons baking powder
1/2 teaspoon salt
3/4 cup milk

Directions

1. In a large bowl, combine almond paste and butter; beat until well blended. Gradually add sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. In a small bowl, gently toss cherries and 1 tablespoon flour. Set aside.
2. Combine the baking powder, salt, remaining flour; add to the creamed mixture alternately with milk, beating well after each addition.
3. Spoon a sixth of the batter into each of two greased and floured 8-in. x 4-in. loaf pans; sprinkle layers with half of the fruit. Cover with another layer of batter and sprinkle with remaining fruit. Top with remaining batter; smooth with spatula.
4. Bake at 350° for 1-1/4 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool. Yield: 2 loaves (16 slices each).

<http://www.tasteofhome.com/recipes/almond-tea-bread>

Sometimes life is a bowl of cherries,
and it's your job to remove the pits
and make something delicious out of it.



Grilled Chicken + Fresh Cherry Salsa

- 1-1/2 lb. cherries, pitted and roughly chopped
- 1/2 cup minced red onion
- 2 Tbsp. lemon juice
- 2 Tbsp. chopped fresh basil
- 1 Tbsp. balsamic vinegar
- 2 tsp. honey
- 1/4 tsp. salt
- 4 chicken breasts, pounded to uniform thickness
- Extra virgin olive oil
- Salt and pepper to taste



- Combine cherries, red onions, lemon juice, basil, balsamic vinegar, honey, and salt in a bowl. Place into the refrigerator while you grill the chicken.
- Brush both sides of the chicken breasts with oil, then season liberally with salt and pepper. Grill over medium-high heat for 4 minutes a side, or until cooked all the way through. Let rest for 5 min. before topping with fresh cherry salsa.

[Foodista | Quick and Easy Chicken Recipe: Grilled Chicken With Fresh Cherry Salsa](#)

Nectarine-Cherry Compote

- 6 tbsp. sugar
- 2 tbsp. rum, optional
- 1 tsp. cornstarch
- 1 tsp. vanilla extract
- 4 medium nectarines, halved
- 1 lb. fresh sweet cherries, pitted
- Vanilla ice cream



Directions

- Preheat oven to 375°. In a small bowl, combine sugar, rum if desired, cornstarch and vanilla. Transfer to a greased 13x9-in. baking dish. Place nectarine halves, cut side down, over sugar mixture. Sprinkle with cherries.
- Bake, uncovered, 35-40 minutes or until bubbly and fruit is tender. Serve warm with ice cream. Yield: 8 servings.

<http://www.tasteofhome.com/recipes/nectarine-cherry-compote>



Cherry Pie Crumb Bars Recipe

- 1/2 cup unsalted butter melted, cooled to room temperature
- 1/2 cup granulated sugar
- 1.5 cup all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2 cups fresh cherries, pitted, each sliced in half
- 1 Tablespoon cornstarch
- 1 Tablespoon lemon juice
- 1 tsp granulated sugar



Instructions

- Preheat oven to 375° F.
- Line a square 8" baking pan with parchment paper. Butter sides and bottom of lined pan. Set aside.
- In a medium mixing bowl, stir together cherries, cornstarch and lemon juice.
- In a large mixing bowl, stir together melted butter and sugar. Add flour, baking soda, baking powder and salt and stir with a fork until the mixture resembles crumbs.
- Reserve 3/4 cup of mixture.
- Press remaining crumb mixture into the bottom of prepared pan.
- Spread cherry filling over the crust.
- Sprinkle remaining crumb mixture over cherries.
- Sprinkle sugar over crumb topping.
- Bake bars for 23 to 25 min. OR until the top is golden.
- Cool completely before cutting.

[Cherry Pie Crumb Bars Recipe - Crunchy Creamy Sweet](#)