

## **CHERRY FRUIT SAUCE**

4 c fresh or frozen cherries or other fruit  
12 oz can frozen apple or white grape juice concentrate  
1 c water  
1/3 c cornstarch dissolved in 1/2 c water

Cook fruit, juice, and water in a saucepan over high heat until it begins to boil. Remove from heat and stir in dissolved cornstarch. Return to heat and stir until it just begins to boil.

## **ANNE'S CHERRY SAUCE**

1 package frozen sweet cherries  
Let thaw and then add a little cornstarch to juice.  
Bring all to a boil stirring to thicken.