

## Cherry Flambé over Ice Cream©

### Ingredients:

|                |                               |
|----------------|-------------------------------|
| 2 oz.          | Kerry Gold™ butter            |
| 1–21 oz. can   | Comstock™ Cherry Pie Filling  |
| 1–14.5 oz. can | red tart cherries, drained    |
| zest           | one orange                    |
| zest           | one lemon                     |
| 3 Tbsp.        | orange juice                  |
| 3 Tbsp.        | lemon juice                   |
| 1/4–1/3 cup    | Grand Marnier™, cognac or rum |

### Method:

In a large frying pan, melt butter and add remaining ingredients except Grand Marnier™. Bring cherry mixture to a boil. Pour Grand Marnier™ slowly around the edge of the frying pan two times. Light with a match or gas stove to bring liquor to a flame.

Serve over ice cream.

*Hint: The alcohol needs to be 80 proof or it will not flame*

