



BING CHERRY MOSTARDA

PAIRED WITH PORK LOIN & 2014 JOIE DE VIVRE | YIELD: 3 CUPS

INGREDIENTS

- 3/4 Cup Granulated Sugar
- 2 Tbsp Red Wine Vinegar
- 2 Tbsp Red Wine
- 1 Tbsp Stone-ground Prepared Mustard
- 1 Tbsp Mustard Powder
- 1 Tsp Kosher Salt
- 3 Cups Bing Cherries, canned

METHOD

1. Combine all ingredients in a saucepan.
2. Bring to a boil, reduce heat to medium, and cook until cherries are soft and the syrup has slightly thickened, about 15 minutes.
3. Pour into two 1/2 pint jars.
4. Mostarda will keep in the refrigerator for up to 3 months or the freezer for up to a year.

— ❁ — Recipe by Chef Wendy Bennett — ❁ —