

CHERRIES JUBILEE

INGREDIENTS

SERVES 3 TO 4

- 1 pound ripe Bing cherries, pitted
- 1/2 cup sugar
- 1/2 tablespoon lemon zest
- Juice of 1 lemon
- 1/3 cup brandy
- Vanilla ice cream, for serving

In a heavy medium-sized skillet, combine the cherries, sugar, lemon zest, and 1/2 teaspoon lemon juice. Cook over low heat until all the sugar is dissolved, 3 to 5 minutes. Increase the heat and cook for 4 to 6 minutes more to release the juices and develop flavor.

Remove from the heat, add the brandy, and light with a long match. Swirl for 30 seconds or so until the flame burns off. Immediately serve over vanilla ice cream.