

CHBC Demo Recipes

Roasted Garlic Cherry Relish

A

2 tbsp extra virgin olive oil
¼ cup garlic (sliced)
½ cup white sugar
1 cup white wine vinegar
to taste sea salt and black pepper

B

3 cups fresh cherries (pitted)
2 sprigs fresh rosemary (finely chopped)
to taste sea salt and black pepper

- A. Heat a straight-sided frying pan on medium heat. Add olive oil and let heat. Add garlic, season with salt and pepper, and fry to a nutty, golden brown.

Add sugar and let dissolve to syrup – swirl the pan over the burner to evenly distribute the heat (this takes a few minutes but keep a close eye. Once the sugar dissolves it will burn quickly). As soon as the sugar is dissolved remove from the heat and add half of the white wine vinegar. Be very careful – adding the wine vinegar to the hot sugar causes it to boil up violently for a few moments! Once settled return the pan to the heat and add remaining wine vinegar. Swirl pan until sugar and vinegar are homogenous. Simmer until reduced by half.

- B. Add cherries, rosemary and salt and pepper to taste. Remove from heat. Serve hot, warm or cold (my preference is warm). A great accompaniment to duck, lamb, beef, chicken, tuna or anything else your kitchen savvy may concoct.



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