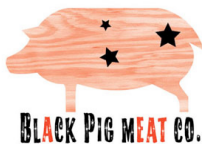


zazu
kitchen + farm



SOUR CHERRY MOSTARDA

we served this on a pork cheek slider. it is also great w/ cheese or on a "simple roasted chicken."

2 cups red wine

2 cups sugar

3 cups dried cherries

1 tablespoon mustard seeds

1/2 teaspoon ground cinnamon

1/2 teaspoon ground allspice

a pinch red chili flakes

kosher salt to taste

In a medium saucepan on medium-high heat, combine the red wine, sugar, cherries, and spices. Bring to a simmer for about 1/2 hour, until the fruit is soft. Pulse in a food processor to desired consistency.