



Cabernet Sage Bloomed (Macerated) Cherries

About 2.5 Cups Cherries

Ingredients

2 cups Michigan Dried Tart Cherries

4-5 Fresh Sage Leaves

1 cup Cabernet Sauvignon

Directions

Place wine and sage leaves in a small saucepan and bring to a boil. Remove from heat. Add in cherries and let sit for a few hours (you can place in refrigerator). Place a strainer over a bowl and strain the liquid from the cherries, reserve the liquid. Refrigerate cherries for up to 7 days or freeze for up to 3 months.