

Dramatic and yet such a yummy and easy dessert

1 16oz cans pitted dark sweet cherries in heavy syrup

2 T cornstarch

½ cup dark rum

Vanilla ice cream

- Drain the cherries, reserving the liquid.
- Mix the liquid with the cornstarch and stir until dissolved.
- Cook the liquid on medium heat, stirring often until thickened and bubbly.
- Add the cherries, cook just a bit and then keep them warm on the lowest setting. You can also set them aside and rewarm them about 15 minutes before serving. You can also move them to a chafing dish to keep warm, which will also serve as the final serving dish on your table.
- Move the warmed cherries to a heat proof serving dish (I use a chafing dish) on your table.
- Heat the rum in small saucepan until it almost simmers, but not hot enough to burn the alcohol off. You can then pour it into a ladle with a long handle if you wish.
- At the table, (turn off the lights) light the rum with a match and pour into the cherries.
- Let it burn a bit until you start to see yellow flames and then cover to extinguish the flames.
- Serve over the ice cream (which you can scoop into serving bowls ahead of time if you wish.)