



Our Executive Chef Corbin Tomaszkeski shares an exclusive recipe featuring **Holt Renfrew Brandied Cherries**, available in our Holts Holiday Shop.

A perfect holiday sauce best served with roasted Game, Poultry, Lamb, Beef or Pork.
~Chef Corbin

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HOLT RENFREW

Brandied Cherry Sauce with Fresh Thyme and Hazelnuts

- 2 tbsp. extra virgin olive oil
 - ½ tbsp. hazelnut oil
 - ½ cup red onion, chopped fine
 - 1 tbsp. shallots, chopped fine
 - 1 garlic clove, minced fine
 - ½ cup stock (chicken or vegetable)
 - 2 cups **Holt Renfrew Brandied Cherries**, pitted
 - 1 tsp. fresh thyme leaves
 - 1 tbsp. fresh cold butter
 - 3 tbsp. hazelnuts, crushed
 - salt and pepper to taste
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Preheat a small sauce pan, add the oils, shallots, onion and garlic. Sauté for 3-4 minutes or until the onions are translucent. Add the stock, fresh thyme and cherries and reduce the sauce by half. Remove the sauce from the heat and stir in the cold butter and crushed hazelnuts. Season the sauce to taste with salt, pepper, serve and enjoy!