

EPICUREAN ESSENTIALS

Ground Cherry Sauce

- 2 pints ground cherries
- 6 T. white wine
- 3 T. sugar
- 4 t. [szechuan peppercorns](#)*
- 1 cinnamon stick
- pinch salt**

Remove husks from ground cherries and rinse. Combine all ingredients in a small saucepan. Bring mixture to a boil then reduce to a simmer, cover and cook covered about 3 minutes or until fruit is soft. Crush the fruit with the back of a wooden spoon and bring temperature up to medium to medium high. You want the mixture to be at a vigorous simmer. Cook about 30 minutes, stirring occasionally until the sauce thickens a bit. I like the consistency of a thin syrup, but cook longer if you'd like it to be more of a glaze. When the sauce is sufficiently thick, pass it through a fine mesh sieve to separate the skins and peppercorns from the sauce. Serve as desired.

Yield: about 1/2 cup

Notes:

*Szechuan peppercorns are available at [Penzey's Spices](#). Penzey's sells by mail order and at their retail outlets across the country.

**Use salt very sparingly in this recipe. Just the slightest bit too much can easily throw the slightly sweet, tangy, peppery flavors off balance even before it begins to taste too salty.