

Cherried Pots de Creme

Serves 4

- ½ cup butter, softened
- 6 Tbsp. sugar
- 4 oz. semisweet chocolate, melted
- 3 eggs
- 1 Tbsp. crème de cassis
- ¾ c. bing cherries (from a can), drained and quartered

In a food processor, beat butter and sugar until well mixed. Add chocolate several spoonfuls at a time, mixing well after each addition. Add eggs one by one, mixing at high speed until well incorporated. Mix in cassis. Without the blade, stir in the quartered cherries. Spoon into 4 ramekins or dessert dishes; cover and chill at least 4 hours.

Accompany with Test Pilot F-86 Sabre Jet