

## Flint Hill's Valentine's Day Cherry Cordials

*"For this was sent on Seynt Valentyne's day  
Whan every [fowl]cometh ther to choose his mate."  
-Chaucer*

### Ingredients:

Phyllo cups (available pre-baked at grocery stores)

1 cup frozen cherries, thawed

2 tbsp sugar

8 oz. Flint Hill fromage blanc

Maraschino cherries

Puree the cherries with a food processor or stick blender. Place them in a small pot, bring to a simmer, and stir in the sugar. Let simmer on low heat for 30-40 minutes, until a thick syrup is formed (sugar can be adjusted to taste). Take off the heat and let cool.

Spoon the syrup into the bottoms of the phyllo cups (about a teaspoon per cup). Top with a rounded teaspoon (½ tbsp) of the fromage blanc. Finish with a maraschino cherry. Serve at room temperature. The cherry syrup can be made ahead of time, but the phyllo cups should be filled shortly before serving so they stay crisp. Makes about 25-30 phyllo cups.

