



Indulgent Cherries



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



1

CALORIES



2404 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 10 oz maraschino cherries with stems
- ☐ 1.5 cups semisweet chocolate morsels
- ☐ 1 tablespoon shortening
- ☐ 0.5 cup southern comfort liqueur

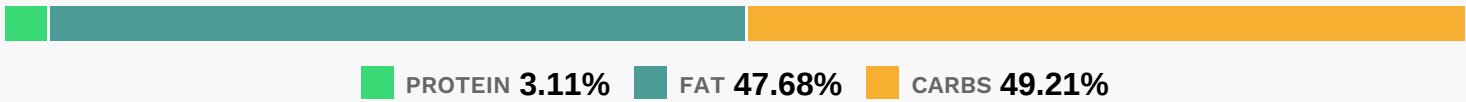
Equipment

- ☐ bowl
- ☐ wax paper
- ☐ microwave

Directions

- ☐ Drain maraschino cherries, and return to jar.
- ☐ Pour Southern Comfort into jar; cover with lid, and freeze 8 hours.
- ☐ Drain cherries, and pat very dry, reserving Southern Comfort for another use.
- ☐ Microwave chocolate morsels and shortening in a small microwave-safe bowl at HIGH 1 to 1 1/2 minutes or until melted and smooth, stirring at 30-second intervals.
- ☐ Dip cherries quickly into melted chocolate, coating well.
- ☐ Place cherries on wax paper, stem sides up, and let stand until chocolate is firm (about 30 minutes).
- ☐ Serve immediately. Store leftovers in an airtight container in refrigerator up to 2 days.
- ☐ *Brandy may be substituted.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-9, Nutrition Score:36.280869629072%

Nutrients (% of daily need)

Calories: 2403.82kcal (120.19%), Fat: 116.83g (179.74%), Saturated Fat: 62.79g (392.46%), Carbohydrates: 271.34g (90.45%), Net Carbohydrates: 240.67g (87.52%), Sugar: 209.11g (232.35%), Cholesterol: 16.2mg (5.4%), Sodium: 38.85mg (1.69%), Alcohol: 30.68g (100%), Alcohol %: 5.68% (100%), Caffeine: 232.2mg (77.4%), Protein: 17.15g (34.3%), Copper: 3.78mg (188.75%), Manganese: 3.61mg (180.58%), Fiber: 30.67g (122.69%), Magnesium: 486.54mg (121.63%), Iron: 18.29mg (101.62%), Phosphorus: 710.5mg (71.05%), Zinc: 7.89mg (52.61%), Potassium: 1590.43mg (45.44%), Selenium: 23.25µg (33.21%), Calcium: 320.62mg (32.06%), Vitamin K: 30.5µg (29.05%), Vitamin E: 2.52mg (16.8%), Vitamin B3: 2.27mg (11.37%), Vitamin B5: 1.05mg (10.5%), Vitamin B12: 0.49µg (8.1%), Vitamin B2: 0.13mg (7.78%), Vitamin B1: 0.09mg (5.93%), Vitamin B6: 0.11mg (5.31%), Vitamin A: 262.57IU (5.25%)