

Rote Grütze

The consistency is up to you depending on how much cornstarch you use to thicken this dish. The first time, I used 3 tablespoons of cornstarch and it came out soft and saucy. The second time, I increased the amount of cornstarch to 3 ½ tablespoons and it turned into a jelly with fruit. I definitely prefer the softer version and that's how it is prepared in Germany. I used pitted cherries, blackberries, a few raspberries and some blueberries. When I scored the red currents at the farmers market I had to make it a third time. I used the red currents, raspberries, strawberries, blackberries, and cherries and three tablespoons of cornstarch. It was excellent !

Ingredients:

This recipe makes approximately 4 cups (enough for 6 servings)

- 1 ½ lb (680 g) mixed berries
- 2 cups (½ liter) cherry juice
- 3 TBS Creme Cassis
- 1 vanilla pod
- 4 TBS sugar
- 3 TBS cornstarch

Directions:

Clean and wash all the fruit, take the pits out of the cherries. I have a cherry pitter that works well. Half the vanilla pod lengthwise and scrap out the beans. Add the sugar, vanilla beans and pod to the juice and bring to a boil. Mix the cornstarch in 3-4 tablespoons of cold water add to the boiling juice and cook for about two minutes, stirring constantly until the juice thickens and gets shiny. Add the fruit and Creme de Cassis and simmer for another 2 minutes. At this point you can add more sugar to sweetened the dish. I don't add additional sugar but I have to have vanilla sauce with Rote Grütze.

Guten Appetit!

Translated from a German recipe
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