

Husk Cherry Salsa

1 lbs. of ripe husk cherries, halved (about 2 cups)
½ lb. of ripe Roma or cherry tomatoes, diced (about 1 cup)
1 large jalapeno chili, seeded, with the flesh finely minced
½ cup minced red onion
1 small clove garlic, minced
¼ cup chopped fresh cilantro leaves
½ tsp salt
pinch ground pepper
2-6 tsp lime juice (1-2 limes)
Sugar to taste (up to 1 tsp)

Place tomatoes in colander and let drain 30 minutes. As they drain, layer husk cherries, jalapeno, onion, garlic and cilantro on top. Shake colander to drain off excess juice. Discard. Transfer to large bowl and add salt, pepper and 2 tsp lime juice. Toss to combine. Taste and add minced jalapeno seeds, sugar and lime juice to taste.

Note: This salsa can be made 2-3 hours in advance, but hold off adding the salt, lime juice and sugar until just before serving.

Husk Cherry Vinaigrette

- 1 cup husk cherries
- 2 tablespoons red wine vinegar
- 1 tablespoon agave nectar (or liquid sweetener choice)
- ¼ cup olive oil
- 3 tablespoons shallot, finely chopped
- Himalayan salt and pepper to taste

Place husk cherries, red wine vinegar and agave in blender. Blend until smooth.

2. With blender running, slowly pour olive oil into mixture. It will emulsify (thicken).

3. Remove from blender and add salt and pepper to taste.

Husk Cherry Pie

3 C. husk cherries
Zest of one lemon
½ C. (scant) packed brown sugar
1 T. all-purpose flour
¼ t. freshly ground nutmeg
¼ t. salt
2 T. water
1 (9 inch) pie shell, unbaked
4 T. all-purpose flour
4 T. white sugar
3 T. cold butter, cubed

Preheat oven to 425 F. Prepare pie crust if making your own.

Wash husk cherries, toss with zest, and place in unbaked pie shell. Mix brown sugar, tablespoon of flour, nutmeg and salt. Sprinkle over cherries. Sprinkle water over top. Mix together 4 tablespoons flour and 4 tablespoons sugar. Cut butter in until crumbly. Top cherry mixture with crumbs.

Bake in the preheated oven for 15 minutes, reduce temperature to 375 degrees F and continue to bake for 25 minutes.

*If you find yourself a little short on enough husk cherries to fill the pie shell, you can add a chopped up fresh peach or two.

Ground Cherry Hot Sauce

- 1 C white vinegar
- 1/2 C cider vinegar
- 1 lb. ground cherries, husked, rinsed and drained
- 1 jalapeño pepper, chopped
- 1/4 C honey or to taste
- 1 glass bottle, cleaned and dried

Ground Cherry Preserves

- 1lb 9oz husked ground cherries (which was 5 pints)
- 1 small lemon juiced (about 3 Tbsp.)
- cups sugar

Husk Cherry Upside Down Cake

- 1 1/2 cups ground cherries, husked and washed
- 12 tablespoons butter, divided
- 1 cup light brown sugar, packed
- 1/4 cup dark rum
- 1 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup white sugar
- 1/2 cup milk
- 1 large egg

In a sauce pan add the vinegars, ground cherries and pepper. Boil until the cherries and pepper are soft. This took me on a gas stove about 15 minutes.

Let cool then add to a food processor and puree.

Put puree back into the sauce pan and add the honey and salt. Bring back to a soft boil and reduce until desired consistency.

Funnel into clean jar

Place ingredients in a pot, heat on medium.

Remove pot from heat once all sugar is dissolved, pour into a bowl and place in fridge with a piece of parchment and a plate to cover.

The next day, pour the mixture back into your preserving pan and bring to a boil. It will take about 8-12 minutes for your preserves to set, depending on the type of pan you use and possibly the sugar.

Mash some or all of the ground cherries with a potato masher to whatever consistency you prefer. Ladle hot preserves into hot jars and seal in water bath or ladle into one or two larger jars and place in the fridge; it will keep anywhere between 3-6 months.

Preheat oven to 400°F.

Remove the husk cherries from their husks by squeezing at the stem end. Rinse the cherries and discard any that have split or are discolored.

Sift together the flour, baking powder, salt, and granulated sugar in a medium bowl, and set aside.

Over low heat, melt 4 tablespoons butter in a small saucepan over. Whisk in the brown sugar. Carefully whisk in the rum and continue cooking for 3-4 minutes. The sugar may not completely dissolve. Remove from the heat and pour the sugar mixture into the bottom of an ungreased 9 inch cake pan. Add the husk cherries and arrange them in a single layer in the bottom of the pan. Set the pan aside.

Over low heat, melt the remaining 8 tablespoons butter.

In a small bowl, whisk the egg with the milk, and slowly add in the melted butter, whisking to combine. Add the milk mixture to the flour mixture and stir until combined.

Pour the batter into the cake pan and smooth to the edges with a spatula. Bake the cake for 35 minutes or until a toothpick comes out clean. Let the cake rest ten minutes. Place a large plate over cake pan and carefully invert the cake onto the plate. Let it cool an additional 20 minutes. Serve the cake warm with lightly whipped cream.