

# DAVID LEBOVITZ

## Cherries in Pastis

Adapted from **Sardine** by [Alex Jackson](#)

Even if you're not a pastis fan, using it here will surprise you. If you have another anise-flavored liqueur on hand, such as anisette, ouzo, or raki, I'm sure it'd work well here. Any kind of sweet cherries will be fine in this recipe. While I love sour cherries, they're fragile and will break down too much during cooking so if you want to use them, I'd suggest a mix of sweet and sour.

1/2 cup (125ml) pastis

1/2 cup (125ml) water

1/4 cup (50g) sugar

1 sprig fresh thyme

1 small strip lemon zest

1 pound (450g) cherries, stemmed and pitted

In a medium saucepan, bring the pastis, water, sugar, thyme, and lemon zest to a boil.

Add the cherries and reduce the heat to a gentle, low boil. Simmer until the cherries are tender, about 10 to 15 minutes. The cooking time will vary depending on the variety and ripeness of the cherries.

Remove from heat and let cool before serving.

**Do-Ahead:** These cherries get better and improve if made a day or two in advance. Store the cherries in the refrigerator. The compote can also be frozen.

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