

Cherry Hawaiian Tacos

Cherry Sauce (sweet and spicy) for: Pork, Ham, Chicken, shrimp

Makes great tacos using beef, Pork, chicken or shrimp

Vegetables:

- 4 stalks celery
- 2 Green Peppers
- 2 Red Peppers
- 2 Jalapenos
- 1 Red onion
- 1 Bulb Garlic

Spices:

- 2 tsp Cinnamon
- 1/8 Nutmeg
- 1 tsp Ginger
- 1tsp Paprika
- 1 tsp Allspice
- 1 tbls Red pepper flakes
- 1 tbls Ancho seasoning
- Salt and Pepper to taste

Wet ingredients:

- 2 Tbls Worcestershire sauce
- ½ cup Soy sauce
- 20 oz Pineapple bits with juice
- 2.5 cup Dried cherries
- 8 cups Chicken broth
- 1 Lime
- 2 Tbs Corn starch
- 2 Tbs Butter

Sauté all vegetables (chopped) in butter until soft
Add cornstarch and stir
Add All wet ingredients
Add spices
Simmer 1 hour

