



Donated by Allen & Myra Charleston

## Cherry Glazed Emu Roast

- 3 to 4 pound emu roast
- 1 (16-ounce) can pie cherries, juice reserved
- ½ cup orange juice
- ½ cup brown sugar, packed
- 1 teaspoon dry mustard
- 1 ½ tablespoons cornstarch

In saucepan over low heat, combine cherry juice, orange juice, brown sugar, dry mustard and cornstarch, stirring constantly until mixture is thickened and looks glossy.

Place roast in a lightly greased baking dish with a secure fitting lid. Add 1 cup of water. Bake at 350° for 1 hour. Pour 1/3 of the glaze over the roast. Bake additional 30 minutes. Remove and slice.

Mix cherries with remaining glaze and heat. Serve over sliced emu roast.