

PICKLED SWEET CHERRIES



Ingredients

- 1¾ cups white vinegar
- 1¾ cups granulated sugar
- ¾ cup water
- 2 cinnamon sticks about 4 inches long
- 2 tsp whole cloves
- 1 tsp allspice
- 2 lb dark sweet cherries, pitted and halved

Directions

- Combine vinegar, sugar, water, cinnamon, cloves and allspice in a small saucepan.
- Bring to a boil, reduce heat and and boil gently, uncovered, for 20 minutes.
- Remove hot jars from canner and pack cherries into jars.
- Pour hot syrup over cherries to within ½ inch of rim for headspace. Process 20 minutes for 8oz jars.

Store in cool, dry, dark place up to one year. Refrigerate after opening. Yields five 8oz jars.



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