

## *Canning Cherries*

Stem and wash cherries. Remove pits if desired. If pitted, pre-soak in a 1 gallon water and 2 tablespoons each salt and vinegar solution to retain color. If cherries are canned un-pitted, prick skins on opposite sides with a clean needle to prevent splitting. May be canned in water, apple juice, white grape juice or sugar syrup. If another liquid is used, heat it to boiling.

Hot Pack Remove from solution and drain. Place in a large saucepan. Add 1/2 cup water, juice or syrup to each quart of fruit. Bring to a boil.

Pack cherries in hot jars, leaving 1/2 inch head space. Fill jars to 1/2 inch from top with hot liquid. Remove air bubbles. Add more liquid if needed.

Process in hot water bath, pints 15 minutes, quarts 20 minutes

The choice of Syrup is up to you personally I prefer Light

Sugar Syrup For Fruits			
Syrup	Sugar	Water	Yield
Light	2 cups	4 cups	5 cups
Medium	3 cups	4 cups	5 - 1/2 cups
Heavy	4 - 3/4 cups	4 cups	6 - 1/2 cups