

Pickled Sweet Cherries

Yield: 3 pints

1 ¼ c white vinegar
1 ¼ c granulated sugar
¼ c water
2 cinnamon sticks
2 tsp whole cloves
1 tsp whole allspice
2 lbs. dark, sweet cherries, with stems

Combine all ingredients except cherries in a non-reactive sauce pan. Bring to a boil, reduce heat and boil gently, uncovered, for 20 minutes.

Remove hot jars from the canner and pack cherries into jars. Pour hot syrup over cherries to within ½ inch of jar rim (headspace). Process for 15 minutes for pint jars. Adjust for elevation as necessary.

Variations:

If you want a more savory syrup simply replace the spices in the above recipe with the following:

20 black peppercorns
2 bay leaves

If you like a Thai influence try replacing the spice with this mixture:

1 tsp Szechuan peppercorns
3 cinnamon sticks
3 bay leaves
3 pieces of star anise
2 tsp whole cloves
1 tsp whole fennel seeds

UCCE Master Food Preservers El Dorado County

Source: Adapted from https://nchfp.uga.edu/how/can_06/pear_pickles.html