

SPICED CHERRIES*

“Recipe by A. Fockler and M. Bingham”

Ingredients (makes 2 cups)

3 quarts pitted cherries
4 ¼ pounds sugar
1 pint vinegar
1 tablespoon cinnamon
1 tablespoon cloves
1 tablespoon allspice

Directions

- Mix sugar and fruit
- Let stand for 1 hour
- Cook slowly for 1 hour
- mix vinegar and spices with part of the juice
- Add to cherries
- Boil a few minutes longer
- Put in sterilized jars and seal

(Download PDF file to save or print)