

CHERRY TOPPING

“Recipe by L. Klenck & H. Gressett”

Ingredients: (serves 15)

- 10 lbs. Pitted Cherries
- 12 lbs. Sugar
- 4 bottles liquid pectin
- 1 cup lemon hart rum

Directions:

- Stem, wash and pit cherries
- Boil for 1 minute at rolling boil
- Add 12 lbs. sugar
- Cook 5 minutes-Stir regularly
- Add 4 bottles liquid pectin
- Slowly stir and let stand ½ hour
- Stir each for 5 minutes
- Add 1 cup lemon hart rum
- Stir for 5 minutes
- Pour in sterile jar