

CHERRY CORDIAL*

“Recipe by M. Forney”

Ingredients (4 ½ cups)

3 ½ pounds dark sweet cherries
2 cups sugar
¾ cup light rum
¾ cup brandy

Directions

- Layer ½ the cherries in a Dutch oven or large saucepan
- Mash lightly until some skins split
- Sprinkle with 1 cup of sugar
- Repeat with remaining cherries sugar
- Let stand 1 hour—stir occasionally
- Cook over low heat 15 minutes
- Continue cooking—stir occasionally until cherries are soft
- Strain, using food mill or press to extract juice
- Coo, discard skins and pits
- Stir in Rum and Brandy
- Pour into bottles or jars and cover tightly
- Refrigerate
- Serve plain, over ice or,
- Use as ice cream topping
- Stores for 3 weeks

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