

## **CHERRY TOPPING OR JAM\***

“Recipe by M. Kelso”

### **Ingredients**

10 pounds pitted sweet cherries  
12 pounds sugar  
4 bottles Certo  
1 cup Lemon-Hart Rum

### **Directions**

- Stem, wash and pit sweet cherries
- Add sugar and mix
- Boil for one minute (rolling boil)
- Remove from heat
- Slowly add Certo
- Stir for 5 minutes
- Let stand for ½ hour-stirring every 5 minutes
- Add 1 cup Lemon-Hart Rum
- Stir for 5 minutes
- Pack in sterilized fruit jars and seal
- Good topping for ice cream
- Good addition to holiday fruit cakes

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