

MONTANA MARASCHINOS*

“Recipe by G. Byhoffer”

Ingredients

(Day1)

4 ½ pounds pitted light sweet cherries

3 qts water

1 tablespoon alum

1 teaspoon salt

(Day 2)

3 cups water

10 cups sugar

2 oz. red coloring

(Day 3)

1 lemon

1 oz almond extract

Directions

(Day 1)

-Soak light pitted cherries in 3 quarts water, alum and salt.

(Day 2)

-Drain day 1 cherries and rinse well

-Add water, sugar and red coloring

-Bring to a boil

-Cool and let stand overnight

(Day 3)

-Bring to boil again

-Add juice of lemon and almond extract

-Pour into sterilized jars while hot and seal

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