

REAL MARASCHINO CHERRIES

F EASY

Last Modified: 08/03/2015

PREP: 24 Hrs
COOK: 1 Hr

COCKTAILS

MAKES 40 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Bottle	Luxardo Maraschino Liqueur	\$30 + / -
3	Pounds	Montmorency Red Tart Cherries (Fresh, Frozen Or Canned)	Pitted
1	Quart	Water	
1	Cup	Kosher Salt	

PREPARATION

FACTOID	Using FRESH Cherries picked up at the end of the season in Traverse City (Last week in July) is for certain the way to go here. In an <u>absolute pinch</u> you can purchase frozen or canned Cherries, draining off any syrup or liquids before sealing them in their sterilized Canning Jars.....
FACTOID	Although, this IS a relatively expensive process to do, OOOHHH BABY, BABY - Well worth the trip - You'll N E V E R ever purchase another jar of those nasty red dyed Maraschino Cherries again! The taste comes from, ahem, a small quantity of - - Cyanide - True, look it up.
CAUTION	BEFORE beginning, open the bottle of Luxardo and TASTE the Liqueur. The bottles are NOT dated & if it's really OLD, the flavor gets pretty NASTY! We have the voice of experience here - a ruined batch of Traverse City Montmorency Cherries.
TOOLS	1) "Fancy" Pint Jars & Lids 2) Large Mixing Bowl 3) Large Wire Strainer or Colander 4) Medium Non-Reactive Saucepan & Lid 5) Cherry Pitter
NOTE	The overnight soak in Salt Water will create a firm textured finished Cherry. There is enough Alcohol in the Liqueur that you do not have to worry about beasties growing inside. BUT - For an extended period shelf-life, you do indeed need to do a 20 minute hot water bath canning process to properly seal the jars.
HINT	EZ CANNING JAR STERILIZATION: Wash the jars, rings and lids well in hot soapy water. Rinse and dry them off. Preheat the oven to 225 degrees. Place the jars and rings right side up and the lids with the sealing rubber up on a sheet pan and bake for 15 minutes. Turn off the oven and leave the jars, lids and rings inside until you need them.
1	FRESH CHERRIES: In a large mixing bowl, mix together the Water and Salt and stir until the Salt completely dissolves. Add in the Pitted and Stemmed Cherries and allow them to soak overnight (Stirring every so often). In the morning, sterilize the canning jars. Then, drain the Cherries and rinse thoroughly for several minutes under cold running Water. Place the Cherries carefully in the sterilized canning jars (do NOT pack), filling them to as near to the top as you can, but NOT so the lid will touch ANY of the Cherries. Do NOT shake to settle the Cherries!

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1	FROZEN CHERRIES: Peel off the packaging and place the frozen Cherries in a large mixing bowl. Allow them to thaw covered overnight. Carefully, pour the Cherries into the sterilized canning jars, filling them to as near to the top as you can, but NOT so the lid will touch ANY of the Cherries. Do NOT shake to settle the Cherries! Divide any juices remaining behind in the mixing bowl equally between the canning jars.
1	BOTTLED OR CANNED CHERRIES: Drain the Cherries and rinse slightly to remove any Syrup. CAREFULLY so as to not crush them more than they already are, pour the Cherries into the sterilized canning jars, filling them to as near to the top as you can, but NOT so the lid will touch ANY of the Cherries. Do NOT shake to settle the Cherries!
2	After you fill a jar with Cherries, pour the Maraschino Liqueur over the top, filling the jar to within 1/2" of the top. Immediately place the lid on and hand tighten the ring. Twist / rock the jar several times to remove any air pockets. Place the jars in your hot water bath canner until it is full.
3	Hot water bath process the jars for 20 minutes to get them to seal properly. Store the jars in a cool dark place until Christmas.
4	Remove from the canner, dry and allow to cool completely on the countertop. Store in a cool dark place. Once the Christmas season arrives, place your personal Label on each jar. Finish off with a nice ribbon / bow and give to grateful friends and relatives.
SPECIAL NOTE	Leaving the jars to set for a few months, allows the Liqueur to penetrate the fresh Cherries. If you are using frozen or canned berries, they will immediately infuse the Liqueur, so placing them in sterilized jars in mid-December will be sufficient. You don't even need to hot water bath can them - they will keep, refrigerated for 4 to 6 months without problems. BELIEVE IT, They won't last even a month.
SERVE	Use the Cherries - - Spoon a couple along with a little bit of juice into a mixed drink. Over Ice Cream, Cake, Pie - The list is virtually endless. You WILL be saddened when you remove the last one from the jar.....