



CC Orchards

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Balsamic Pickled Cherries

Ingredients:

- 4-5 Half-pint canning jars with lids and rings
- 1 cup sugar
- 2 cups water
- $\frac{3}{4}$ cup balsamic vinegar
- 1 $\frac{1}{4}$ pounds cherries, stems and pits removed

Directions:

- In a medium saucepan, stir together the sugar, water and balsamic vinegar until the sugar has dissolved.
- Spoon the cherries into the jars.
- Reduce the balsamic mixture for another 5 minutes.
- Ladle the syrup over the cherries, leaving $\frac{1}{2}$ inch of space at the top.
- Steam the jars to seal

Note:

- Try to wait a few days before opening the first jar. Give the cherries a chance to impart some flavour to the vinegar.

