

## MAKING MARASCHINO CHERRIES

Follow the “3-Day Method” for a quick home method of preparing maraschino cherries. Although this product is softer than the commercial one, it does produce a tasty product in a very short time.

### 3-Day Method

4½ pounds Royal Anne Cherries\*  
2 Tbsp salt  
1 tsp. alum (optional)\*\*  
9 cups sugar  
3 cups water  
1 ounce red coloring  
1 ounce almond extract  
Juice of 1 lemon

Wash and pit cherries. Soak overnight in brine of 2 tablespoons salt and 1 teaspoon powdered alum for each quart of water used to cover fruit. Drain, rinse thoroughly. Add sugar, water, red coloring and bring to a boil. Let stand 24 hours, then bring to a boil. Let stand 24 hours. Add lemon juice and almond extract, and bring to a rolling boil. Remove from heat. Fill jars, adjust lids, and process ½ pint or pint jars 5 minutes in a boiling water canner.

Yield: about 5 pints.

\* 1 pound of cherries is approximately 2-3 cups stemmed and pitted cherries.

\*\* The alum should help firm the cherries, but may be omitted.

**NOTE:** There will be excess juice left after the cherries are complete. This juice is very concentrated, flavorful and sweet. It can be diluted and used as syrup when canning dark fruits, frozen and used later for fruit punches or used as a base for making fruit soups.

Source: OSU Master Food Preserver Program