



## Canning Sweet Cherries

**Prep Time:** 20 minutes

**Cook Time:** 15 minutes

**Servings:** 7 jars

### **Ingredients:**

- 4 cups sugar
- 12 cups water
- 10lbs Cherries
- see supply list above

### **Instructions:**

1. Pit cherries with a cherry pitter or slice in half and remove the pit
2. Wash and sterilize 7 quart sized jars and 7 rings
3. Add sugar and water to a large pot and bring to boil, stirring regularly to dissolve sugar.
4. Fill your canner with water and begin heating the water

5. Put lids in a small pot with water to cover and heat to boil
6. Fill jars with pitted cherries, up to the bottom of the rim
7. Fill the jars with syrup, covering the pitted cherries to the bottom of the rim.
8. Take the lids from the boiling water and place them on top of the jars.
9. Screw the rings on to the jars – fingertip tight.
10. Check the water in the canner to make sure it is not boiling or too hot – if it too hot, add cold water.
11. Hook the rack up and carefully place the jars into the canner rack
12. Unhook the handles and lower the jars into the canner.
13. Turn up the heat and watch for the water to boil
14. Once the water is at a rolling boil, start a timer for 15 minutes.
15. After 15 minutes, lift up the rack and remove the jars using a jar lifter.
16. Let the jars cool completely on the counter. Test each seal by pressing down in the center of the lid. If the lid pops back, the jar is not sealed and should be refrigerated and used within a few weeks
17. If the jars are sealed, store them somewhere cool to enjoy in the winter!