

Canned Cherries with Light Syrup

Ingredients

Cherries	10 lb.	Vinegar	1/2 cup
Bottled lemon juice	2 1/2 cups	Canning jars/lids/bands (quart)	7
Sugar	5 cups		
Water	25 cups		

Instructions

1. **Prepare the equipment:** Sterilize 7 quart jars and an equal number of lids and bands in boiling water. Check the pressure canner for proper operation, including the seal and vent.
2. **Prepare the cherries:** Wash and pit **10 lb. cherries**. Prepare a solution with 2 1/2 cups **bottled lemon juice** and 10+ cups **water**. Soak the cherries for *10 minutes* to help preserve their color and flavor.
3. **Prepare the syrup:** Combine 5 cups **sugar** with 10 cups **water** in a large saucepan. Heat at medium-high until the **sugar** is completely dissolved, stirring occasionally to prevent sticking.
4. **Pack the jars:** Evenly distribute the prepared **cherries** into the sterilized jars. Pour the **hot syrup** over the **cherries**, ensuring each jar is filled while leaving approximately 1 inch of headspace. Use a non-metallic spatula to gently stir inside the jars to remove any trapped air bubbles.
5. **Place lids:** Wet a clean lint-free cloth with 1/2 cup **vinegar** to clean and dry the jar rims. Apply lids and rings, then tighten lightly with fingertips. (Always use new lids!)
6. **Process in canner:** Place the filled jars on the rack inside the pressure canner. Add **water** as per the canner's instructions, usually around 2-3 inches. Secure the lid and heat until steam flows freely from the vent. Continue to vent for *10 minutes*, then close the vent and attach the pressure regulator weight. Process the jars at *10-15 pounds of pressure* (adjusted for altitude) for *10 minutes*.
7. **Cool down and store:** Turn off the heat and let the pressure canner **cool naturally** until the pressure gauge reads zero. Carefully remove the jars using a jar lifter and place them on a towel or cooling rack, avoiding drafty areas. After 12-24 hours,

check that each jar is sealed by pressing the center of the lid; it should not flex up or down. Label the jars with the canning date and store in a cool, dark place.