



UCCE Master Food Preservers of El Dorado County

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"Preserve today, Relish tomorrow"

Demonstration Recipes

With a Cherry on Top

Canning, Dehydrating, Freezing & More!

Saturday, April 27, 2024



Pickled Red Cherries

Yield: about 1 quart jar

- 1 heaping pint Bing cherries (washed, with pits and stems on)
- 1 cup red wine vinegar
- 3 tbsp balsamic vinegar
- 1 cup water
- zest of 1 lemon
- 2 bay leaves
- 2 tbsp sugar
- ½ tsp salt
- 1 tsp black peppercorns
- ½ tsp whole cloves

REFRIGERATION

1. Pack cherries into a clean quart jar. Combine the remaining ingredients and bring to a boil over medium-high heat. Reduce heat and simmer until the sugar is dissolved. Remove from heat and cool 10 minutes. Pour the liquid over the cherries and allow jar to cool to room temperature.
2. Refrigerate cherries for at least several hours before serving. The cherries will keep, refrigerated, for up to several weeks.

Source: brooklynsupper.com

Cherry Bourbon BBQ Sauce

Yield: about 3 half-pint jars

**BW/STEAM
CANNING**

- 1 cup dried tart cherries
- 1/3 cup bourbon
- 1 cup finely chopped onion
- 1 tbsp olive oil
- 1 tsp smoked paprika
- 1 garlic clove, minced
- 1/2 cup apple cider vinegar (5% acidity)
- 1/2 cup firmly packed brown sugar
- 1 1/2 cups tomato sauce
- 1 tbsp dry mustard
- 1 tbsp Worcestershire sauce
- 1 tsp salt
- 1/4 tsp freshly ground black pepper
- 1 tsp prepared horseradish (optional)

1. Combine cherries and bourbon in a microwave-safe bowl. Cover and microwave at HIGH for 30 seconds. Set aside.
2. Sauté onion in hot olive oil in a medium non-reactive saucepan over medium-high heat for 5 to 7 minutes, or until the onion is tender. Add the paprika and garlic. Cook, stirring constantly, for 1 minute. Stir in vinegar and brown sugar. Cook for 2 to 3 minutes or until the mixture is syrupy.
3. Stir in the tomato sauce, dry mustard, Worcestershire sauce, salt and pepper, and optional horseradish. Bring to a simmer, cover, and cook for 20 minutes, stirring occasionally. Add the reserved cherry mixture and simmer uncovered, stirring often, for 5 minutes. Remove from heat and cool slightly.
4. Process sauce in a blender until smooth. Return to the saucepan and bring to a boil.
5. Ladle hot sauce into a hot jar, leaving 1/4-inch headspace. Remove air bubbles and adjust headspace if needed by adding more hot syrup. Wipe jar rims with a dampened clean paper towel or cloth. Place lid and ring on jar, tightening ring only finger-tip tight (unless otherwise directed by the manufacturer). Place jar in canner. Repeat with remaining jar(s).
6. Process **half-pint jars** in a boiling water or atmospheric steam canner as follows:
 - 15 minutes at 0-1,000 feet elevation
 - 20 minutes at 1,001-3,000 feet elevation
 - 25 minutes at 3,001-6,000 feet elevation
 - 30 minutes at 6,001-8,000 feet elevation
7. For boiling water canning, turn off heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off heat, leave canner lid on and wait 2-3 minutes. Remove jars to a rack or towel and let cool, undisturbed, for 12-24 hours and then check seals. Store unsealed jars in the refrigerator or reprocess. Clean and label sealed jars and store in a cool, dry dark location.

Source: ballmasonjars.com