

Cherry Cordial

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Fine Cooking Magazine - June/July 2020

pitted cherries
vodka
simple syrup
squeeze of lemon

Place pitted cherries in a blender. Puree'.

Remove to a container with a lid.

Cover the cherries with vodka.

Soak for one week or more.

Strain the mixture. Add simple syrup to taste.
(The cordial has an intense cherry taste.)

Serve in small amounts over ice with a squeeze
of lemon.

(Other serving options: Try it with with a splash
of whiskey or bourbon OR topped with chilled
proseco or another type of bubbly.)

Per Serving (excluding unknown
items): 0 Calories; 0g Fat (0.0%
calories from fat); 0g Protein; 0g
Carbohydrate; 0g Dietary Fiber;
0mg Cholesterol; 0mg Sodium.
Exchanges: .