

# Cherry Syrup

Jan Knauer and Shelley Wiseman  
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*pitted cherries  
sugar  
bourbon*

In a saucepan, place the cherries. Add sugar, about one cup per pound of cherries. Add a little bourbon. Bring to a simmer. Cook gently until the sugar is dissolved and the liquid is syrupy, about 10 minutes.

You want the cherries to be tender but whole. Cool the cherries in the syrup, then store them in the syrup in the refrigerator. They will keep for at least one month.

*The cherry syrup goes in drinks and the cherries are used for garnish.*

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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: .