



## [Moonshine Cherries Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 25 minutes

Cook Time: 30 Minutes

### **Moonshine Cherries Mise en Place:**

- 3 Pint Canning Jars
- 3 Lids and Screw Tops
- Measuring Cup
- Measuring Spoons
- Cherry Pitter
- Small Saucepan
- Whisk
- Pressure Canner

### **Moonshine Cherries Recipe Ingredients:**

- 4 cups fresh Cherries (Rainier or Bing)
- $\frac{3}{4}$  cup Sugar
- $3\frac{1}{2}$  cups Rum (or brandy or bourbon – the cherries shown used rum in the recipe)
- 2 TBSP Lemon Juice

### **Moonshine Cherries Recipe Directions:**

- Wash your canning jars lids, gaskets, screw tops in the dishwasher on sanitize, boiling water on the stove, or extremely hot sink water.
- While your canning jars are being cleaned; thoroughly wash your cherries.
- Place sugar and rum into a small saucepan over medium-high heat; bring to a simmer while

stirring constantly.

- Turn off heat and allow to sit for 15 minutes.
- Stir in lemon juice.
- Remove cherry stems, and pit cherries. Use a cherry pitter to make this job much easier. You can also use a steel straw to pop the cherry pits.
- Pack pint jar with cherries.
- Pour rum mixture over the cherries in the canning jar leaving 1" head space at the top. Wipe the rim well to clean.
- Place lid and ring on top and secure tightly.
- If you choose not to process these moonshine cherries, they will still be good for up to a year stored in the back of your refrigerator.
- If you want to make them shelf-stable you can process them by submerging them in a hot water bath for 15 minutes or processing in a pressure canner using the automatic canning button setting.

- Makes 3 pints Moonshine Cherries