



Pickled Cherries

A very easy pickle to make that is tasty and attractive. Serve with roasted or grilled meats, salami and cold cuts, charcuterie, cheese plates or sandwiches.

2 pounds Bing, Ranier or Sour cherries
4 ¼ cups white wine or red wine vinegar
1 ½ cups sugar
6 whole cloves
8 black peppercorns
a small piece of cinnamon stick (or 1 tsp. ground cinnamon)



- Rinse, dry and pick over cherries. Trim their stems down to about ½ inch.
- Pack the cherries loosely in preserving jars of any size.
- In a small nonreactive saucepot, combine the remaining ingredients. Bring to a boil over high heat, lower the heat to medium and let simmer for 4 minutes.
- Let cool for 2 minutes, then pour the hot syrup over the cherries. Make sure that the cherries are completely covered by the vinegar. Let cool completely. Seal the jars with screw caps and refrigerate.
- The cherries need at least a month in the refrigerator to mature so that the flavors can meld and the vinegar can pickle the fruit.