



Cherries

Water Bath Canner

1. Prep

- Fill canner half full with water. Warm
- Wash, stem and remove pits
- Dip in ascorbic acid, drain well
- Boil syrup mixture
 - » To prepare light syrup, heat 9 cups water and 2 ¼ cups sugar

2. Pack (choose one method)

Hot Pack

- » Fill jars loosely with cherries, top with syrup

Raw Pack

- » Add ½ cup hot syrup to each jar
- » Add cherries, shaking down gently
- » Add more hot syrup

- Leave ½ inch headspace
- Remove air bubbles
- Wipe jar rims
- Tighten rings fingertip tight
- Fill canner with jars. Make sure jars are covered by 2 inch of water

3. Processing

Fill canner and process

- » Pint: 15 minutes
- » Quart: 20 minutes
- » Altitudes above 1,000 ft require adjustment in processing time

Feet Above Sea Level	Increase in Processing Time
1,001-3,000	5 minutes
3,001-6,000	10 minutes
6,001-8,000	15 minutes
8,001-10,000	20 minutes

Freezing

Process: Syrup Pack

- Select bright, fully ripened, sweet cherries
- Wash, stem and remove pits
- Mix syrup of 1 ¾ cup sugar and 4 cups water
- Pack fruit and cover with syrup, leaving headspace
- Add ½ tsp ascorbic acid to each quart syrup for better quality product
- Seal and freeze

Drying

Process: Dehydrator

- Wash, stem and remove pits
- Cut cherries in half
- Set dehydrator to 140 degrees F
- Arrange in single layer on drying racks
- Rotate racks and cherries during drying process
- Dry 24-36 hours, depending on size



Tips/Tricks:

An average of 17½ pounds is needed per canner load of 7 quarts;
an average of 11 pounds is needed per canner load of 9 pints..

Source: National Center for Home Food Preservation