



**SOUTH DAKOTA STATE  
UNIVERSITY EXTENSION**



**In season:**



**Summer**

**Preserve it  
to enjoy year  
round!**

# Cherries

## Water Bath Canner

### 1. Prep

- Fill canner with 2 to 3 inches of water and begin to 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 feet 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 teaspoon 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*

This document is to serve as supplemental material for those already knowledgeable on how to safely preserve food and should not serve as a guide to someone completely new to food preservation methods. For further guidance, go to: [extension.sdstate.edu/food/preservation](https://extension.sdstate.edu/food/preservation)

This material was funded by USDA's Supplemental Nutrition Assistance Program—SNAP.

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