

NO PECTIN CHERRY PRESERVES



Soak Time	4 Hours
Cook Time	20 Minutes
Yields	4 Pints

- (8) Cups Sweet Cherries • Pitted
 - (4) Cups Sugar
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- Combine cherries & sugar in a large stainless steel pot; cover and let stand for 4 hours.
- Bring to a boil over medium heat, stirring frequently until mixture comes to 220-222°F. (18° above boiling point for your altitude).
- Ladle the finished cherry preserves into jars - leave 1/2" head-space.
- Wipe rims and seal with lids & rings.
- Process 10 minutes in boiling water bath.

