



Pickled cherries

30'
Hands on

15'
Cook Time

8-10
Portion(s)

2
Difficulty



Ingredients

- 600 g apple cider vinegar
- 900 g granulated sugar
- 1 stick(s) cinnamon
- 5 cloves, whole
- 1 kilo cherries, firm and not completely ripe

Διατροφικός πίνακας

Nutrition information per portion

421 Calories (kcal)	0.0 Total Fat (g)	0.0 Saturated Fat (g)	103.0 Total Carbs (g)
21%	0%	0%	40%
102.0 Sugars (g)	1.1 Protein (g)	1.6 Fibre (g)	0.02 Sodium (g)
113%	2%	6%	0%

Method

This recipe calls for a [jar](#) with the capacity to hold 1 ½ liters!

- Wash the cherries by submerging them into water and letting them soak without stirring them too much. Drain and let them strain on a towel without moving them around. We want them to remain as firm as possible.
- In a medium [pot](#), add all of the ingredients, apart from the cherries. Heat the mixture over low heat until the sugar dissolves.
- Pierce each cherry once, with a packing needle. Leave the stems and pits intact.
- When all of the cherries are ready, add them to the hot mixture. Simmer for only 3-4 minutes.
- The liquid should be barely simmering. Do not cook any longer or else the cherries will burst open or the skin will crack and they will not look presentable.
- Remove the cherries from the pot with a [slotted spoon](#) and transfer to [jar](#).
- Boil the liquid in the pot over higher heat, until it becomes thickens to a syrupy consistency.
- Remove the spices and discard. Allow the syrup to cool.
- When it has cooled, pour over cherries in jar.
- Seal and refrigerate. It can be stored in the refrigerator for up to 1 year.
- Serve with a variety of cheeses, cold cuts or your choice of meat.