



Cherry or Sour Cherry Liqueur

10'

Hands on

50 days'

Hands off

2 liters

Portion(s)

1

Difficulty



Method

- Wash the cherries and set them aside to dry.
- Place them in a large jar along with the sugar and spices (the spices should be washed also). Place the jar in a safe place in the sun, until the sugar dissolves completely. Make sure there are no traces of sugar even along the bottom of the jar. This should take about 40 days.
- Begin by adding the 800 g of sugar. Since the cherries may be more sour or less sour, you will need to check for taste. After all of the sugar has dissolved (40 days) taste the mixture to see if you want to add any more sugar or not. If you like a sweeter taste, add the remaining sugar.
- Now you can add the cognac. Place the jar back in the sun and let it sit for a week.
- When ready, pour through a cheesecloth and transfer liqueur to a bottle.
- You can keep the fruit and use them as a topping for ice cream or add a couple to the glass when serving the liqueur.

Ingredients

- 1 kilo sour cherries or cherries, stems removed but not pitted
- 800 g - 1 kilo granulated sugar
- 5 cloves
- 2 cinnamon sticks
- 1 kilo cognac or tsipouro

Διατροφικός πίνακας

Nutrition information per portion

292 Calories (kcal)	0.0 Total Fat (g)	0.0 Saturated Fat (g)	46.0 Total Carbs (g)
15%	0%	0%	18%
46.0 Sugars (g)	0.0 Protein (g)	0.8 Fibre (g)	0.0 Sodium (g)
51%	0%	3%	0%