



“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

Cheery Cherries - Preserving by Canning, Freezing, and Drying

OREGON STATE UNIVERSITY Extension Service



Preserving Foods: Cherries

SP 50-883, Revised July 2015

Cherries have been eaten and enjoyed since prehistoric times. They were probably cultivated first in Asia Minor but people enjoyed the wild fruit long before that. Cherry pits have been found in Stone Age caves in Europe and prehistoric cliff dwellings in America.

Cherries can be divided into two main groups: sweet and sour. The sweet varieties come in dark or light colors. Bing, Lamberts, Van, Black Republican and Black Tartarian are common varieties of dark cherries. Royal Ann and Rainer are popular light sweet cherries. Sweet cherries are great eaten fresh, canned, dried and brandied. Popular varieties of sour cherries are Montmorency, North Star and Meteor. Sour cherries are used in pies, cobblers, jam, jellies, preserves, and sauces and also dried.

Selection and Handling

Cherries should have a bright, glossy plump appearance and fresh-looking stems. Avoid soft cherries or any with brown discoloration. With the exception of the light sweet cherries, dark color is the best indication of good flavor. Handle fresh cherries carefully. They will last longer fresh if stems are left on and the cherries are refrigerated.

Canning

It will take 2 to 2 ½ pounds of cherries for each quart of canned fruit desired.

Wash and stem cherries. Remove pits if desired or can with pits in. Cherries may be canned in water, sugar syrup, or juice such as apple or white grape. For a 9-pint load use the following proportions:



Type of syrup	Cups water	Cups sugar
Very light	6½	¾
Light	5¾	1½
Medium	5¼	2¼
Heavy	5	3¼



Hot Pack

In a large sauce pan, add ½ cup water, juice or syrup for each quart of cherries. Bring to a boil. Pack heated cherries into jars, leaving ½ inch headspace. Fill jars with hot liquid to ½ inch from top. Remove air bubbles with a plastic knife. Wipe rim, adjust lids and process in a boiling water canner. Pints: 15 minutes (0-1,000 feet), 20 minutes (1,001-6,000 feet), 25 minutes (over 6,001 feet); Quarts: 20 minutes (0-1,000 feet), 25 minutes (1,001 – 3,000 feet), 30 minutes (3,001 – 6000 feet), 35 minutes (over 6,001 feet). After processing, take canner off heat. Remove lid and wait 5 minutes before removing jars.

Raw Pack

Add ½ cup hot water, juice, or syrup to each jar. Fill jars with drained cherries, shaking down gently as you fill. Add more hot liquid, leaving ½-inch headspace. Wipe rims and adjust lids. Process in a boiling water canner. Pints and quarts: 25 minutes (0-1,000 feet), 30 minutes (1,001- 3,000 feet), 35 minutes (3,001-6,000 feet), 40 minutes (over 6,001 feet). After processing, take canner off heat. Remove lid and wait 5 minutes before removing jars.

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Cherry Pie Filling

	<u>1 Quart</u>	<u>7 Quarts</u>
Fresh sour cherries	3 ¹ / ₃ cups	6 quarts
Granulated sugar	1 cup	7 cups
Clear-Jel	¼ cup + 1 Tbsp.	1¾ cups
Cinnamon (optional)	1/8 tsp.	1 tsp.
Cold water or fruit juice***	1 ¹ / ₃ cups	9 ¹ / ₃ cups
Almond extract (optional)	¼ tsp.	2 tsp.
Red food coloring (optional)	6 drops	¼ tsp.
Bottled lemon juice	1 Tbsp. + 1 tsp.	½ cup

***Using a cherry or berry juice in place of water will make for a fruitier flavored filling.

Rinse and pit cherries. Combine sugar, Clear-Jel, and cinnamon (if desired) in a large saucepan. Stir. Add water or juice, almond extract, and food coloring (if desired). Stir mixture and cook over medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in cherries. Fill quart jars, leaving 1 inch headspace. Process immediately: 30 minutes (0-1,000 feet), 35 minutes (1,100-3,000 feet), or 40 minutes (3,001-6,000 feet). After processing, take canner off heat. Remove lid and wait 5 minutes before removing jars.

Freezing

Cherries – Sweet

Dark cherries are best for freezing. Wash, stem and pit if desired. Cherries can be frozen individually on a cookie sheet and then repackaged into freezer bags or containers. They can also be frozen in syrup or juice pack. Add ascorbic acid to syrup or juice mix to help prevent browning. Seal, label and freeze.

Frozen Cherry Snack Pack

Leave stems and pits in cherries. Wash and air-dry cherries. Place on cookie sheet and freeze until solid. Remove from freezer and package small freezer bags or small snack sized freezer containers. Label and refreeze. Eat while still frozen. Note: May be packaged without stems.

Cherries – Sour

Select bright red, tree ripened cherries. Wash, stem and pit. Pack cherries into freezer containers and cover with sugar syrup or fruit juice. Cherries can also be sprinkled with sugar. Let sit for 15 minutes to make its own juice and pack into freezer containers. Seal, label and freeze.

Drying

Both sweet and sour cherries are great for drying. They can be used as a snack or in baked products and fruit soups. Sour cherries can be rehydrated for pies and cobblers.

Select fully ripe fruit. Wash, stem and pit. Large cherries can be cut in half for drying.

Place on dehydrator screens and dry until pliable and leathery with no pockets of moisture.

To rehydrate dried cherries: Place one cup of dried cherries in 1.5 cups of boiling water and let sit until most of the water is absorbed (about 30 minutes) Source: So Easy to Preserve p. 351. University of GA. 2006.

Source: OSU Master Food Preserver Program

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Other Cheery Cherry Preserved Products directions from approved sources on next page:

Brandied Cherries: Source: Ball Blue Book: 2013 edition, page 18.

Yield: 6 pints

6 pounds dark, sweet cherries
1 cup sugar
1 cup water
½ cup commercial lemon juice
1¼ cups brandy

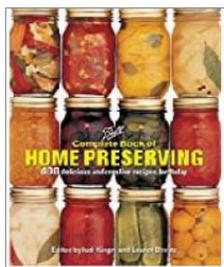
Wash and pit the cherries. Combine the sugar, water and lemon juice in saucepot. Bring the mixture to boil; reduce the heat to let mixture simmer. Add the cherries and simmer until hot throughout. Remove the saucepot from the heat source. Stir in the brandy. Pack the hot cherries into the clean, hot canning jars. Ladle the hot syrup over the cherries, leaving ½ inch head space. Remove air bubbles carefully.

Wipe the rim of each jar. Place lids and ring bands prepared according to the manufacturer's directions. Place jars into a boiling water bath canner which has water heating. Make sure the jars are covered with 1 to 2 inches of water over the tops of jars. Bring the water in the canner to a boil. Once the water is boiling, process the jars for 15 minutes. For higher altitudes see instructions for canning on first page.

After processing time is completed, turn off heat and remove canner lid and let the jars remain in the hot water for an additional 5 minutes. Remove the jars from the canner to a padded towel or cooling rack and let cool, undisturbed for 12 to 24 hours. After thorough cooling, check for seals. Remove ring bands and wash the jars and under the rims. Dry well. Label and store in a cool, dark location. Canned products are best if used within 12 months.

For other recipes for preserving cherries, check out other approved books for recipes such as:

Ball Complete Book of Home Preserving.
Edited by Judi Kingry and Lauren Devine.
Text copyright: 2006, 2012. Jarden Corporation.



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Bing Cherry Jam: Source: Ball Blue Book: 2013 edition page 32.

Yield: 6 half-pints

- 4 cups pitted and chopped Bing (or other varieties of dark, sweet) cherries
- 6 Tablespoons Ball ® Classic Pectin
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ¼ cup commercial lemon juice
- ¼ cup almond liqueur or ½ teaspoon almond flavoring (optional)
- 4½ cups sugar

Combine all ingredients except the sugar in a large 6-8-quart saucepot. Stirring constantly, bring the mixture to a rolling boil (one that cannot be stirred down). Add the sugar all at once, stirring until dissolved. Return the mixture to a rolling boil. Boil for exactly 2 minutes, stirring constantly. Remove mixture from the heat. Skim foam, if necessary. Ladle jam into clean, canning jars, leaving ¼ inch headspace.

Wipe the rim of each jar. Place lids and ring bands prepared according to the manufacturer's directions. Place jars into a boiling water bath canner which has water heating. Make sure the jars are covered with 1 to 2 inches of water over the tops. Bring the water in the canner to a boil. Once the water is boiling, process the jars for 10 minutes.

After processing time is completed, turn off heat, remove canner lid and let the jars remain in the hot water for an additional 5 minutes. Remove the jars from the canner to a padded towel or cooling rack and let cool, undisturbed for 12 to 24 hours. After thorough cooling, check for seals. Remove ring bands and wash the jars and under the rims. Dry well. Label and store in a cool, dark location.

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Cherry Marmalade: Source Ball Blue Book, 2013 edition, page 37.

- 4 cups pitted cherries
- 1 orange (peel colored rind off orange; snip using kitchen shears into small strips. Remove white portions from fruit and chop the fruit, retaining the juice)
- 3½ cups sugar
- ¼ cup commercial lemon juice

Combine the pitted cherries and prepared orange rind and fruit, sugar and lemon juice in a large saucepan. Stir until sugar dissolves. Bring the mixture to a boil over high heat stirring constantly. Cook rapidly almost to gelling point (221 degrees Fahrenheit). Remove from heat and pour into 4 clean half-pint canning jars leaving ¼ inch headspace.

Wipe the rim of each jar. Place lids and ring bands prepared according to the manufacturer's directions. Place jars into a boiling water bath canner which has been heating the water. Make sure the jars are covered with 1 to 2 inches of water over the tops. Bring the water in the canner to a boil. Once the water is boiling, process the jars for 10 minutes.



After processing time is completed, turn off heat, remove canner lid and let the jars remain in the hot water for an additional 5 minutes. Remove the jars from the canner to a padded towel or cooling rack and let cool, undisturbed for 12 to 24 hours. After thorough cooling, check for seals. Remove ring bands and wash the jars and under the rims. Dry well. Label and store in a cool, dark location. Canned products are best if used within 12 months.

Cherry Jelly with Liquid Pectin: Source Ball Complete Book of Home Preserving.

Edited by Judi Kingry and Lauren Devine. Text copyright: 2006, 2012. Jarden Corporation. Page 114-115.

3½ cups	cherry juice
4	Tablespoons commercial lemon juice (use for sweet cherries only)
7	cups granulated sugar
2	pouches liquid pectin

1. Wash 8 half-pint canning jars; prepare lids according to the manufacturer's recommendations.
2. In a large stainless-steel saucepan, combine the juice and sugar. Over high heat, stirring constantly, bring to a rolling boil (one that cannot be stirred down). Stir in packages of pectin (be sure to have them open and sitting in an upright position). Bring mixture back to rolling boil stirring constantly; time for 1 minute when the mixture reaches a rolling boil.
3. Quickly pour the jelly into the prepared jars leaving ¼ inch headspace. Wipe rim of jar; center lid on the jar. Screw ring band down until resistance is met; then increase to finger tight.
4. Place jars in a boiling water bath canner filled so the jars are covered with at least 1 to 2 inches of water over the tops of the jars. Bring the water in the canner to a boil. Once the water boils, process for 10 minutes. After processing, turn off heat and remove canner lid; let jars sit in the hot water for an additional 5 minutes.
5. Remove the jars from the canner to a padded towel or cooling rack and let cool, undisturbed for 12 to 24 hours. After thorough cooling, check for seals. Remove ring bands and wash the jars and under the rims. Dry well. Label and store in a cool, dark location.

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Sure-Jell for Less or NO Sugar Needed Recipes® Cherry Jelly

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Yield: 6-7 one cup jars

- 4½ cups prepared sweet cherry juice (takes 4-pounds cherries to get this amount of juice)
- 4 Tablespoons commercial lemon juice
- 2½ cups granulated sugar
- 1 package Sure-Jell for Less or NO Sugar Needed Recipes® pectin

1. Wash 6 one-cup canning jars, lids and rings. Set aside
2. Fill water bath canner with at least 6 inches of water; set on burner to begin to heat.
3. Measure the 2½ cups of sugar into a bowl; remove ¼ cup of the sugar and mix thoroughly with the Sure-Jell for Less or NO Sugar Needed Recipes.
4. Measure 4 ½ cups prepared juice into large saucepan. Add the lemon juice. Stir in the mixture of pectin and ¼ cup sugar. Stir well.
5. Stirring constantly, bring the mixture to a full rolling boil on high heat. A full rolling boil is a boil that will not stop bubbling when stirred.
6. Stir in the rest of the premeasured sugar. Stirring constantly, return the mixture to a full rolling boil and boil for exactly 1 minute.
7. Remove from heat. Skim off the foam with a metal spoon.
8. Ladle the jam into the prepared jars leaving ¼ inch headspace. Wipe the rims and threads of the jar. Place on the lid and screw the ring bands tightly.
9. Place filled jars on a rack in the prepared canner. Water must be over the tops of the jars by at least 1-2 inches. Add boiling water if necessary. Cover the canner and bring the water in the canner to a boil. Once the water boils, process ten minutes.
10. After the processing time is completed, turn off the heat, remove canner lid and let the jars sit in the canner for 5 more minutes.
11. Remove the jars from the canner to a padded towel or cooling rack and let cool, undisturbed for 12 to 24 hours. After thorough cooling, check for seals. Remove ring bands and wash the jars and under the rims. Dry well. Label and store in a cool, dark location. Canned products are best if used within 12 months.

Sure-Jell for Less or NO Sugar Needed Recipes Cherry Jam

Yield: 5-6 half-pint jars

- 5 cups pitted, finely chopped sweet cherries
- 4 Tablespoons lemon juice
- 1 box Sure-Jell for Less or NO Sugar Needed Recipes
- 3 cups sugar

1. Wash canning jars, lids and rings
2. Fill canner with at least 6 inches of water; set on burner to begin to heat.
3. Measure the 3 cups of sugar into a bowl; remove ¼ cup of the sugar and mix thoroughly with the Sure-Jell for Less or NO Sugar Needed Recipes.
4. Measure 5 cups prepared fruit into large saucepan. Add the lemon juice. Stir in the mixture of pectin and ¼ cup sugar. Stir well.
5. Stirring constantly, bring the mixture to a full rolling boil on high heat. A full rolling boil is a boil that will not stop bubbling when stirred.
6. Stir in the rest of the premeasured sugar. Stirring constantly, return the mixture to a full rolling boil and boil for exactly 1 minute.
7. Remove from heat. Skim off the foam with a metal spoon.
8. Ladle the jam into the prepared jars leaving ¼ inch headspace. Wipe the rims and threads of the jar. Place on the lid and screw the ring bands tightly.

9. Place filled jars on a rack in the prepared canner. Water must be over the tops of the jars by at least 1-2 inches. Add boiling water if necessary. Cover the canner and bring the water in the canner to a boil. Once the water boils, set the timer for 10 minutes.
10. After the processing time is completed, turn off the heat, remove canner lid and let the jars sit in the canner for 5 more minutes.
11. Remove the jars from the canner to a padded towel or cooling rack and let cool, undisturbed for 12 to 24 hours. After thorough cooling, check for seals. Remove ring bands and wash the jars and under the rims. Dry well. Label and store in a cool, dark location.
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Pearl’s Tart Filling, Topping or Jam: Source: unknown. Safe recipe-DLM

Pearl recommends using as a topping over custard tarts. Sounds yummy.

Yield: 5 half-pint jars

- 5 cups pitted dark, sweet cherries (if desired, chop coarsely after pitting)
- 4 cups granulated sugar
- 1 cup apple cider vinegar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- ¼ teaspoon ground cloves

1. Wash canning jars and prepare lids and ring bands as directed by manufacturer.
2. Combine sugar, vinegar and spices. Bring the mixture to a boil. Add the cherries and cook over medium heat until thick stirring gently.
3. Pour into prepared canning jars, leaving ¼ inch headspace.
4. Wipe the rim of each jar. Center the lids on the jars and tighten the ring band to finger tightness.
5. Place jars into a boiling water canner which has water heating. Make sure the jars are covered with 1 to 2 inches of water over the tops. Bring the water in the canner to a boil. Once the water is boiling, process the jars for 10 minutes.
6. After processing time is completed, let the jars remain in the hot water for an additional 5 minutes. Remove the jars from the canner to a padded towel or cooling rack and let cool, undisturbed for 12 to 24 hours. After thorough cooling, check for seals. Remove ring bands and wash the jars and under the rims. Dry well. Label and store in a cool, dark location.
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