



# Pickled Cherries

*makes 2 pints*

- 4 cups sweet cherries, stemmed and pitted
- 1 cup apple cider vinegar
- 1/2 cup organic cane sugar
- 1/3 cup water
- 1 teaspoon sea salt
- 1/2 teaspoon coriander seeds
- 4 cracked cardamom pods
- 2 bay leaves
- 2 chiles de árbol

Day 1:  Place the cherries in a bowl and cover with the vinegar. Cover the bowl with a towel or some cheesecloth and let the cherries soak overnight.

The cherries are not cooked or heated throughout the entire process to preserve their texture.

Day 2:  Strain the vinegar into a nonreactive sauce pan and set the cherries aside. Add the sugar, water, salt and spices to the saucepan. Bring to a boil and then simmer for 15 minutes. Once the brine is cool, pour over the cherries and let them stand at room temperature for 3 days. Again, cover the bowl with a towel or cheesecloth.

Day 5:  Strain the pickling liquid into a nonreactive saucepan and bring to a boil. Remove from the heat and cool. Add the cherries to a warm, sterilized mason jar. Once the brine is cool, pour it over the cherries, completely covering them. Close the jar tightly with a nonreactive cap—either a plastic lid or a two-piece metal lid with a piece of parchment paper in between the jar and the lid. (That will keep it from rusting should the vinegary brine come in contact with the metal lid.)

Store in the fridge or another cool, dark place for at least 1 month before eating.  
Pickled cherries will keep well, even unrefrigerated, for about 1 year.