



Danish Cherry Sauce

(Makes 3-pint jars)

Reference: Ball Complete Book of Home Preserving (2020) page 184

Quantity	Ingredients
1½ cups	Granulated Sugar
3	Cinnamon Sticks (about 4 inches each)
1½ tsp	Almond Extract
1 cup	Water
¾ cup	Corn Syrup
7½ cups	Pitted sweet or sour cherries

Instructions:

1. Prepare canner, jars and lids.
2. In a large stainless-steel saucepan, combine sugar, cinnamon sticks, almond extract, water and corn syrup. Bring to a boil over medium high heat stirring constantly. Reduce heat to a gentle boil. Add cherries and boil gently, stirring until heated through. Discard cinnamon sticks.
3. Ladle hot cherries and syrup into hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace if necessary, by adding hot syrup. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes. Remove jars and let cool for 24 hours and store in a cool dry space.

Serving Suggestions: *This delectable cherry sauce is a perfect complement to cheesecake. If you are looking for something lighter, try a couple of spoonful's over cubed or sliced angel food cake.*

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Affirmative Action Compliance Officer/Title IX Officer, University of California, Agriculture and Natural Resources 2801 Second Street, Davis, CA 95618
(530) 750-1397

UCCE Master Food Preserver Program of Solano and Yolo Counties | Jeanice Rigdon-Sobetzki, UCCE Master Food Preserver Coordinator | 707-312-4198
Diane L. Metz, Nutrition, Family and Consumer Science Emeritus Advisor and Academic Advisor to MFP Program | Solano Office: 501 Texas Street, First Floor, Fairfield, CA 94533 | Yolo County Office: 70 Cottonwood St. Woodland, CA 95695 | Website: <http://solanomfp.ucanr.edu> | Email Address: solanoyolomfp@ucanr.edu