

# Pickled Cherries

Fill <sup>hot</sup> jars with cherries with stems on. (Prick with needle)

Mix the following and pour over it:

- 1 Tbsp. salt
- 2 cups cold water
- $\frac{1}{2}$  cup white vinegar
- Red food coloring optional
- Seal and don't use for 6

months.

## Peg Graft

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Pint Jar

1 tsp salt

1 " sugar

1/2 cup vinegar

Fill to top for with <sup>cold</sup> boiling  
water seal. Process 5 min.

**PICKLED  
CHERRIES**

**1/2 lb. Fresh Firm  
Cherries With Stems  
1/2 Teaspoon Salt  
1/2 Cup Cold Vinegar  
1/2 Cup Water, to Fill Jar**

Large, perfect, sour or Bing cherries may be used for these pickled cherries. Leave stems on cherries and wash well. Sterilize a quart glass jar. Pack washed cherries in jar. Add salt and vinegar. Add enough water to completely fill the jar. Seal the jar and let stand at least three weeks before using. Pickled cherries will keep indefinitely, stored in a cool, dark place. If desired, this recipe may be cut in half, and the cherries packed into a pint jar. Serve as a meat accompaniment.

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