

## **BING CHERRIES IN SYRUP FOR A GREAT MANHATTAN**

Recipes by ELAINE CORN

### **Bing Cherries in Syrup**

10 cups washed, pitted Bing cherries  
4 cups sugar  
4 cups water

1. Pit cherries and measure until you have 10 cups.
2. In a heavy pot, bring sugar and water to a simmer.
3. Pack pitted cherries into eight sterilized\* hot pint jars (or a combination of pint and gift sized half-pint jars). Pour in hot syrup, leaving ½-inch head space.
3. Top with sterilized caps and screw bands,\* and screw on until just hand-tightened.
5. Immerse jars in a simmering water bath, 15 minutes for pints and 10 minutes for half-pints.
6. Remove jars from water bath to a cooling rack. Wait until you hear the pops to affirm that caps have sealed.
7. Label and date. Store in a cool, dark place, such as a cellar or inner closet. Will last years, unless you partake of the cherries through the year and will need to repeat this exercise during cherry season next year!

\* May sterilize jars and lids and screw bands in a dishwasher cycle.

### **THE PERFECT MANHATTAN**

**The ratio is 2 to 1. That's 2 parts bourbon to 1 part sweet vermouth. A "part" can be 1 coffee cup. Use 2 measures of the coffee cup for the bourbon and 1 measure of the coffee cup for the vermouth – for Manhattans for a crowd. Here's the recipe for one Manhattan.**

2 parts (2 ounces) good quality bourbon or rye  
1 part (1 ounce) sweet (red) Italian vermouth  
Few splashes bitters, such as Angostura bitters  
1 Bing cherry, from above recipe

1. Measure bourbon and vermouth into a cocktail shaker. Fill with ice, cover well and shake vigorously.
2. Strain mixture into a martini glass. Drop a cherry into the bottom of the glass. Add a splash of bitters. Enjoy.

### **ON THE ROCKS**

Alternatively, fill a cocktail glass with ice. Add bourbon and vermouth. Stir. Add a Bing cherry and a shake of bitters. Serve immediately.