



DOMEX
superfresh™
growers

Cherries

Canning Superfresh Growers Fresh Sweet Cherries

Select firm, ripe Superfresh Growers sweet cherries. Rinse, drain and remove stems and pits, if desired. Pack cherries into clean hot canning jars and cover with medium-hot syrup (1-1/2 cups sugar to 2 cups water), leaving 1/2 -inch headspace. Seal according to manufacturer's directions. Place jars on rack in canner. Process 25 minutes for pints and quarts in boiling water bath with boiling water two inches above jar tops. Remove jars from canner. Cool away from drafts. Remove rings from sealed jars after 12 hours. At high altitudes processing times vary.

Thanks to the NW Cherries for providing these great recipes, www.nwcherries.com.