

Door County Pie Cherry Essentials

Freezing 1-2-3

Door County Pie Cherries can be frozen with or without sugar; however, cherries with sugar have better color. For our unsweetened cherries, add 1/2 cup of sugar per 4 cups of cherries. For our sugared cherries, you don't need to add any sugar.



Two packages of frozen cherries will make our favorite cherry pie filling.

Supplies & Ingredients

- * Sharpie
- * Quart Freezer bags
- * Baking sheet(s)
- * Door County Pitted Pie Cherries

Step 1: Label and date your freezer bags.

Step 2: Ladle 3 cup of cherries into each freezer bag. Try to evenly distribute the juice, as the juice offers some protection from freezer burn and is also good in pies.

Step 3: Lay the packages flat on a cookie sheet and freeze. This way you can stack them up neatly in your freezer once they are frozen solid.

Door County Tart Cherry Jam

Every time you open a jar of your homemade jam, you will smell summer.

Supplies & Ingredients

- * 7-8oz jelly jars with lids and bands
- * Ladle
- * Clean kitchen towels
- * Labels
- * Canning pot with rack
- ...continued on next page
- * Canning Tongs

* Large Non-Stick Pot

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Door County Pie Cherry Essentials

Supplies & Ingredients continued...

- * 5 cups pitted Door County Pie cherries* (Frozen cherries may also be used)
- * 4½ Tbsp Classic Pectin (Ball Brand works great)
- * 3 cups sugar* (if you are using sugared cherries, reduce sugar to 2 cups or to taste)
- * ¼ tsp butter, optional (to help reduce foam in the jam)

Water Bath:

Sterilize jars, lids, and rings by washing in hot, soapy water. Fill water bath two-thirds full of clean water and place on the largest burner of your stove. Place jars in water bath and turn to medium-high heat to begin heating the water. (This will take some time.)

In the meantime, place lids to be used in a small saucepan of water and keep on low heat. Do NOT boil.

Boiling the water can cause the rubber seal portion of the lid to fail during the canning process. You are just warming it right now.

Prepare the Tart Cherry Jam:

Add cherries to a large pot. Cook over medium-high heat and gradually add in the pectin and stir to combine. Add in the butter and stir until melted.

Continue to cook until the mixture begins to boil. You want a rolling boil that will not reduce down when stirred. Stir constantly to prevent burning.

Add sugar all at once and stir till dissolved. Bring back to a rolling boil and continue to boil for 1 minute, stirring constantly. Turn off heat and spoon off any foam that's still present.

Ladle jam into prepared jars and wipe the rim clean with a wet towel. This helps ensure there is nothing on the rim to prevent a clean seal. Place rings on jars and turn to secure. Use the "fingertip tight" rule here.

Turn the ring with your fingertips until it is secure...not loose, but not too tight, either.

Place prepared jars in water bath and allow 1-2 inches of water to cover the tops of each jar. Once all jars are in, place the lid on water bath and bring to a rolling boil. Boil for 10 minutes. Remove the lid from the water bath and allow jars to set for 5-10 minutes to allow them to adjust to the cooler temperature. Remove the jars from the water bath and set them on a towel on the counter. Take care not to tilt the jars while removing. Allow jars to set on the counter for 24 hours while you wait for the "ping" as the lids begin to seal. After 24 hours, check all lids by gently pressing on the center of the lid. If the jars are sealed, you will not be able to press down the lid. If you can press in the lid, jars should be refrigerated and eaten within a few days.

