

Cherry Bounce



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Total Time Prep: 5 min. Cook: 25 min. + standing

Makes 5-1/4 cups

Ingredients

4-1/2 pounds fresh unpitted sweet cherries

2-1/4 cups sugar

1/2 teaspoon ground allspice

1-1/2 cups spiced rum

1-1/2 cups brandy

Directions

Place cherries in a large saucepan. Bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until soft. Strain juice through a cheesecloth-lined colander; divide cherries among six 1-pint jars. Return juice to saucepan; add sugar and allspice. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Transfer to a large bowl; cool completely. Stir in rum and brandy; pour syrup into bottles over cherries. Cover and let stand for at least 1 month, stirring every week. Store in a cool, dry place up to 3 months.

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