



Balsamic Cherries

Adapted from [Nomnivorous](#)

BAH Note: You're going to want a cherry pitter for this project. If you don't have one, see if you can borrow one or just resign to buying one for about twenty bucks. Pitting this many cherries is a bit of work, even with the gadget, but the pitter should cut down on the cursing and CSI worthy spattering. If you absolutely can't get your hands on a pitter, you could use a paring knife to carefully cut the cherries open and squeeze out the pits.

- 4 cups sweet cherries, stemmed and pitted
- 1/4 cup water
- 1 1/2 cups sugar
- 6 tablespoons balsamic vinegar

Combine the cherries and water in a large dutch oven or other non-reactive pot. Bring to a gentle boil over medium heat, stirring frequently and lightly crushing the cherries to break them up and release juice.

Add the sugar, balsamic vinegar, and a pinch of kosher salt. Continue to gently boil the mixture for approximately 20 minutes, stirring frequently, until it thickens a bit but is still loose.

Ladle the mixture into heated jars, leaving 1/4 inch head space, and process for 10 minutes.

Let the jars cool for 24 hours before checking the seal and storing the jars. Any jars that have not sealed should be refrigerated or immediately reprocessed using new lids.

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