

Bourbon Candied Cherries

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Servings: 12

Preparation Time: 15 minutes

The taste of a Manhattan in a fruit snack! Serve the cherries as a fun party nibble, or use in cocktails. Don't toss the soaking liquid - stir it into cocktails, or drizzle over ice cream or pound cake. The cherries taste best after soaking at least three days (we loved them after six days), and they will keep in the refrigerator for up to two weeks.

1 1/2 pounds fresh Bing cherries with stems

1 cup sugar

1/3 cup fresh lime juice

1/4 cup water

1 cup bourbon or rye whiskey

Place the cherries in a medium glass bowl or large jar.

In a small saucepan, combine the sugar, juice and 1/4 cup of water. Bring to a boil. Reduce the heat to medium. Cook for 5 minutes, stirring to dissolve the sugar.

Add one cup of bourbon. Bring just to a boil.

Pour the hot bourbon mixture over the cherries. Cool completely.

Cover and refrigerate at least three days before serving.

Per Serving (excluding unknown items): 66 Calories; trace Fat (0.1% calories from fat); trace Protein; 17g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit; 1 Other Carbohydrates.