

# Cherry Olives

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

**Yield: 5 pints**

*cherries*

*1 quart vinegar*

*1 cup water*

*1 tablespoon sugar*

*1 1/2 tablespoons salt*

Wash the cherries. Cut off the stems with scissors to a length of about one inch.

Pack the cherries into five pint canning jars.

In a bowl, combine the vinegar, water, sugar and salt. Mix well.

Pour the solution over the cherries to fill the jars.

Seal the jars. Store.

(No heating or cooking is required.)

---

Per Serving (excluding unknown items): 183 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 69g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 9609mg Sodium. Exchanges: 4 1/2 Other Carbohydrates.