

Cherry Butter

Ingredients

- 6 cups pitted and chopped sweet cherries (about 3 pounds)
- 2 cups of sugar
- 1 lemon, zested and juiced

Preparation

Combine the cherries and 1 1/2 cups of sugar in a large pot and bring to a summer. Reduce the heat to low and let it gently bubble, stirring every 5 minutes or so. If it's sticking to the bottom, lower the heat a bit more. Cook like this to at least an hour, until the butter has reduced in volume and it has taken on a deep wine color.

Using an immersion blender (or working in batches in a blender), carefully puree the fruit. Taste and add the remaining sugar if you feel it needs it. Add the lemon juice and stir to combine. If it doesn't seem at all watery and the texture seems sufficiently thick, the butter is done. If not, continue to cook until the butter is thick and spreadable, keeping in mind that it will thicken a bit more as it cools.

When the butter is nearing completion, fill your canning pot with water and begin to bring it to temperature. Wash your jars and rings in warm soapy water and set aside. Put your lids in a small pot of water and heat (but do not boil) in order to soften the sealing compound.

When it has reached a consistency that is thick and spreadable, ladle the butter into the prepared jars. Wipe rims and apply lids. Screw on the bands and lower into the water. Process in the hot water bath 15 minutes. When time is up, remove from water and cool on the counter. When the jars are cooled, check the seal by pressing on the top of the jar. If there's no movement, the jar has sealed. Store up to one year in a cool, dark place for up to 6 months

Makes 2 pints (yield varies depending on width of pot, cooking length and juiciness of fruit).