

ITALIAN CHERRY {CILIEGIE} LIQUOR RECIPE, FOR MUCH LATER

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2 pounds and a handful or so of cherries

1 liter alcohol, or vodka (ouch!)

2 cups sugar, or a bit less

Wash and cut the cherries, discarding half the pits. Place remaining pits on a clean cloth and break with a hammer. Combine the pieces of pits and cherries in a glass jar. Cover fruit and pits with sugar and seal in container to age. Shake fruit several times during the first two weeks. Add alcohol and place mixture in cool, dark area and set aside to macerate for three months. By this time the birds have forgotten, and using a fine muslin bag or wire mesh strainer, pour aged mixture through cloth/mesh to strain. Reserve filtered liquid, placing in a new bottle to age for three months or more. After aging, enjoy! I think Limoncello is faster, but we're thinking ahead, to the evening in front of the fire, not unlike the temperatures we're currently experiencing in this heat wave. Stay safe, and remember to watch children around the water.

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