



## Drunken Cherries

Recipe Provided by: Samascott Orchards

Samascott Orchards Sweet Cherries are typically available in July

### Ingredients:

1 Cup Pitted Sweet Cherries

1 Cup of your favorite Bourbon

½ Cup Brown Sugar

¼ Cup Pimm's No. 1 \*

½ Tspn Vanilla Extract (or ½ scraped vanilla bean)

1 half-pint jar



### Instructions:

Place sugar, bourbon and vanilla into a small pot and bring to a simmer. Simmer until sugar is fully dissolved into the bourbon. Remove from heat and allow mixture to cool completely. Fill small jar with pitted cherries. Pour cooled bourbon mixture on top of cherries. Top off the jar with the Pimm's No. 1. Gently shake to mix and refrigerate for at least one week before serving.

Drunken cherries make an excellent alternative to the Maraschino cherry in Manhattan cocktails. They are also wonderful atop ice cream as well as served alongside blue cheese and crackers.

\*Pimm's No. 1 is a British liquor readily available at most American liquor stores. It has a subtle orange flavor and a lower alcohol content than a typical hard liquor. It adds a nice touch to the drunken cherries but is not required. More information about Pimm's can be found on their website: <http://www.anyoneforpimms.com/>