



## Brandied Rainier Cherries

6 qts

I love making these spiked cherries as soon as my local farmers market brings them in. Serve them with ice cream or on top of martinis.

4 lbs pitted Rainier cherries  
6 medium cinnamon sticks  
1 large orange  
4-1/2 cups granulated sugar  
3 cups water  
1-1/2 cups brandy  
1-1/2 cups Grand Marnier

1. Wash and dry jars. Place a cinnamon stick and orange wedge with peel in each jar. Set Aside
2. Wash and pit cherries. (See note). Place in jars and press down to get as many in as possible.
3. In a large saucepan bring sugar, water, brandy and Grand Marnier to a boil. Pour on top of cherries and fill to the top leaving just a 1/4-inch head space.
4. Seal and band jars. Place in refrigerator for at least 4 months before using.

Note: I love the OXO cherry/olive pitter: [OXO Cherry / Olive Pitter](#)