



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Cherry-Pit Syrup

Recipe adapted from Bruce Sherman of North Pond

Makes about 1 cup

- $\frac{1}{4}$ cup cherry pits
- $\frac{2}{3}$ cup sugar
- 1 cup water

1. Spread the pits between two dish towels, and gently pound the pits with a hammer or meat pounder to split them open. Once split, discard any large, easy-to-grab pieces of shell. Wrap the broken pits in cheesecloth, and tie to make a sachet.
2. In a small pot over high heat, bring the sugar and water to a boil. Remove the pot from the heat, add the sachet, and cover the pot. Let the syrup steep for 30 to 45 minutes, or until the desired flavor intensity is reached. Chill the syrup in the refrigerator until using.

Printable recipe sponsor:

Tasting Table
Behind
the Scenes.



FOLLOW US ON twitter



☀ *Can't get enough Tasting Table?*

Follow us on Twitter!

See what our editors are tasting, cooking, buying and testing before you read it (or don't) on Tasting Table:

<http://twitter.com/tastingtable>
<http://twitter.com/tastingtablenyc>
<http://twitter.com/tastingtablela>
<http://twitter.com/tastingtablechi>
<http://twitter.com/tastingtablef>
<http://twitter.com/tastingtabledc>