

CHOKECHERRY RECIPES

For jelly use some green chokecherries with the ripe or pick while light red. Do not expect a crystal clear jelly. To extract juice, cook berries adding water to just cover. Cook for 10 - 15 minutes, crush and put in wet jelly bag or cloth. Squeeze bag, then re-drain through the rinsed jelly bag without squeezing.

CHOKECHERRY JELLY

3-1/2 cups juice
1 pkg. pectin
4-1/2 cups sugar
Follow procedure on pectin pkg. Put in sterilized jars and seal with lids. Process in water bath for 8-10 minutes.

CHOKECHERRY-APPLE JELLY

1/2 cup chokecherry juice
1/2 cup apple juice
Boil well
Add 3/4 cup sugar
Boil to jelly test
Place in sterilized jars and seal with lids.
Process in water bath for 8-10 minutes.
(These are the portions to use in making a larger batch of jelly. You can double or triple the amounts.)

CHOKECHERRY-RHUBARB JELLY

Use a few green chokecherries with the ripe ones and a few stalks of rhubarb to make juice. Use equal amounts of juice and sugar to make the jelly.

CHOKECHERRY SYRUP WITH CORN SYRUP

3 cups chokecherry syrup
1 pkg. commercial pectin
1 cup white syrup
3 cups sugar
Dissolve the pectin in the chokecherry juice. Add corn syrup and bring to a boil. Add sugar and boil 2 minutes. Put into sterilized jars and seal with lids. Process in water bath for 8-10 minutes.

CHOKECHERRY BUTTER

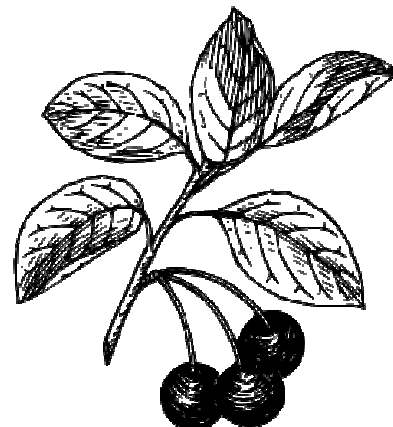
8 cups pulp
8 cups sugar (may use 4 or 6)
Simmer slowly 1-1/2 hours
Add juice of 1/2 lemon
Boil 1 minute. Put in sterilized jars and seal with lids. Process in water bath for 8-10 minutes. Makes 8-1/2 cups.

CHOKECHERRY-APPLE BUTTER

2 cups chokecherry pulp
4 cups apple pulp
Heat to a boil
Add 5 cups sugar
Stir constantly and cook until thick.
Put in sterilized jars and seal with lids
Process in water bath for 8-10 minutes.

CHOKECHERRY SYRUP

Use the following portions:
1 cup juice
1 cup sugar
Bring to a rolling boil for about 15 minutes.
Put in sterilized jars and seal with lids.
Process in water bath for 8-10 minutes.



CHOKECHERRY VINEGAR

Mash the cherries thoroughly, then cover with weak vinegar (half white wine vinegar and half water). Let stand 2 days, stirring each day. On the third day drain and add 1 cup granulated sugar for each cup of juice. Let it come to a boil, settle well and bottle or put in jars. Two tablespoons of this to a glass of water makes a splendid summer drink.

CHOKECHERRY SYRUP (Uncooked)

12 pounds chokecherries (ground with pits)
2 quarts water
1/3 cup Tartaric Acid

Put ground chokecherries in large container. Put Tartaric Acid over top of cherries; pour water over all ingredients. Stir well. Let set for 36 hours at room temperature.

Squeeze out juice well, using jelly bag or double layer of cheesecloth. Add 1-1/2 pints sugar to 1 pint of juice. Stir to dissolve sugar. Let set on cupboard for 2 hours, stirring occasionally. Put in freezer containers and freeze.

Tartaric Acid is available at Billings Homebrewery Supply, 1916 3rd Avenue N, Billings, 256-0261. Check the internet for additional sources.

CHOKECHERRY LIQUEUR

1 quart chokecherries
1 quart sugar
1 fifth gin or vodka

Place all ingredients in a glass jar. Shake every day for 30 days. Drain and bottle. This will be sweet at first, but will be best after 6 months.

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