

## Brandied Cherries

 Vegetarian  Vegan  Gluten Free  Dairy Free

READY IN



45 min.

SERVINGS



20

CALORIES



100 kcal

BEVERAGE

DRINK

### Ingredients

- 1 cup brandy
- 1 cinnamon sticks
- 1 pound thyme apricot and rainier cherries pitted
- 1.5 cups sugar

### Equipment

- sauce pan
- canning jar

## Directions

- Put cherries and cinnamon stick into a 1-qt. sealable glass container, such as a mason jar.
- Bring sugar, brandy, and 1 cup water to a boil in a small saucepan and boil until sugar has dissolved.
- Pour hot liquid over cherries and let cool to room temperature, about 2 hours.
- Seal jar and chill until cherries have shrunk and absorbed liquid and are flavorful, at least 1 month and up to 4 months.

## Nutrition Facts

**PROTEIN 0.9%** **FAT 0.61%** **CARBS 98.49%**

## Properties

Glycemic Index:4.5, Glycemic Load:10.47, Inflammation Score:-1, Nutrition Score:0.34913043094718%

## Nutrients (% of daily need)

Calories: 100.19kcal (5.01%), Fat: 0.05g (0.08%), Saturated Fat: 0g (0%), Carbohydrates: 18.1g (6.03%), Net Carbohydrates: 17.53g (6.37%), Sugar: 17.51g (19.46%), Cholesterol: 0mg (0%), Sodium: 0.29mg (0.01%), Alcohol: 4.01g (100%), Alcohol %: 10.19% (100%), Protein: 0.17g (0.33%), Vitamin C: 2.27mg (2.76%), Fiber: 0.57g (2.28%), Manganese: 0.03mg (1.67%)