

Yogurt with Homemade Bourbon Cherry

These cherries cooked in a little sugar and Bourbon whiskey are a perfect match for yogurt, ice cream, cake, oatmeal, cocktails and of course by the spoons. I love to always have a jar of these cherries in the refrigerator to spike a bit of sweet with a touch of Bourbon when needed.



Somehow this year we bought so many cherries, and as always my eyes were bigger than what we could really consume...after the cherries being sitting in the refrigerator for a few days and it seemed that they were not going anywhere I decided to add a little incentive to increase the eager to consume it. So the cherry in bourbon came to life...I had made similar recipe before using brandy and added into ice cream and frozen yogurt, so good!

I found many use for these cherries, over ice cream, in smoothie, cocktails and mixed into homemade yogurt. The

addition of this bourbon cherries it sure added a nice kick to the yogurt.

So if you have a lot of leftover cherries, try this recipe, you will not regret...especially that you can keep it longer...

Ingredients:

- Approximately 700 g cherry, pit removed
- $\frac{2}{3}$ cup sugar
- $\frac{1}{2}$ cup bourbon whiskey





Method:

In a medium pan place the sugar with the cherries. Cook under medium heat for 5-7 minutes. Stir occasionally.

Remove from heat, and let it cool. Add another $\frac{1}{4}$ cup bourbon whiskey if desire.

Place in a jar and store in the refrigerator.





I hope you enjoy this simple recipe for making Bourbon cherries, check the other recipes with cherries such as Brandied Cherry Ice Cream or Brandied Cherry Froyo recipes.



dietary fiber.

Did you know that cherry contains a large amount of water? In spite of low vitamins content, cherry contains



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