



CHERRY MOONSHINE



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Ingredients

- 1/2 pound of fresh cherries
- 1/2 cup filtered water
- 1 cup 100% cherry juice
- 1 cup of Sugar in the Raw
- 25.4 ounces or 750 ml of moonshine(may change)

Directions

- Heat water & sugar until dissolved
- Add cherry juice-stir well & cool
- Wash, rinse, & spin dry the cherries
- Pit the cherries (cherry pits are poisonous)

Divide Evenly into (2) quart jars (mason)

- Add the pitted cherries
- Add the cherry sugar syrup
- Fill to the top with moonshine
- Place lids on top

Recommendations

- Store in a cool & dry place
- Shake once a day
- Wait 1-2 weeks or up to 6-12 months
- Strain through a mesh strainer/press cherries
- Add cherries to yogurt, cereal, or over ice cream

If using 100 proof moonshine you will end up with a 50 proof or 25% ABV per each quart.