



Homemade Cherry Liqueur

1 Q fresh sour cherries
1 Q vodka
1 c sugar

Combine the ingredients into a sealable glass jar. Shake vigorously and place in a cool dark place.

Shake every day for three to four weeks.

After the first month, shake occasionally throughout the next 2-3 months.

After three to four months of soaking the cherries, strain the liquid into a bottle. Discard the cherries.

Serve to sip, over ice cream, or in Champagne.

