

chattavore

Cherry-Almond Syrup

makes about 2 cups of syrup

total prep/cook time 15 minutes

- 1 cup cherries, pitted
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup water
- 1 teaspoon almond extract

1. Combine all of the ingredients except almond extract in a small saucepan. Set over medium heat and bring to a boil. Reduce heat slightly and simmer for about 10 minutes, mashing cherries with the back of a wooden spoon to release their juices.

2. Strain through a fine mesh sieve, pressing to get all of the liquid out. Stir in the almond extract. Store in a glass jar in the refrigerator until ready to use.