

## how to prepare marachino cherys

1. Adjective
2. Place
3. Place
4. Noun
5. Noun
6. Material
7. Noun - Plural
8. Noun
9. Verb Ending In Ing
10. Noun
11. Number
12. Verb - Base Form
13. Noun
14. Noun
15. Number
16. Time Span
17. Verb - Base Form
18. Number
19. Time Span

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Real maraschino cherries are made with \_\_\_\_\_ Adjective \_\_\_\_\_, sour marasca cherries that are grown mostly in \_\_\_\_\_ place \_\_\_\_\_, as well as in Italy, Slovenia, and southern \_\_\_\_\_ place \_\_\_\_\_. You can buy imported maraschino cherries, but for a good substitute in a deserving \_\_\_\_\_ Noun \_\_\_\_\_, make your own with more local \_\_\_\_\_ Noun \_\_\_\_\_ varieties such as Bing. Stem and pit cherries, reserving the pits. Place pits in a resealable \_\_\_\_\_ material \_\_\_\_\_ bag, cover the bag with a kitchen towel, and, using a meat mallet or the bottom of a frying pan, smash the \_\_\_\_\_ Noun - Plural \_\_\_\_\_.

2Place sugar, water, vanilla bean pod and seeds, and smashed cherry pits in a small \_\_\_\_\_ Noun \_\_\_\_\_ over medium heat, \_\_\_\_\_ verb ending in ING \_\_\_\_\_ occasionally, until the \_\_\_\_\_ Noun \_\_\_\_\_ comes to a boil. Remove from heat and let cool to room temperature, about \_\_\_\_\_ Number \_\_\_\_\_ minutes.

3Place a fine-mesh strainer over a medium container with a spout and \_\_\_\_\_ Verb - Base Form \_\_\_\_\_ the syrup. Reserve the vanilla \_\_\_\_\_ Noun \_\_\_\_\_ pod, making sure to remove any trace of the pits, and discard the remaining solids.

Add the maraschino \_\_\_\_\_ Noun \_\_\_\_\_ to the syrup and stir to combine.

4Place cherries in a 1-quart container with a tight fitting lid and tuck the vanilla bean pod in the center. Pour the maraschino syrup over the cherries, cover tightly, and refrigerate for at least \_\_\_\_\_ Number \_\_\_\_\_ \_\_\_\_\_ time span \_\_\_\_\_ before serving. Store in the \_\_\_\_\_ Verb - Base Form \_\_\_\_\_ for up to \_\_\_\_\_ Number \_\_\_\_\_ \_\_\_\_\_ time span \_\_\_\_\_.