

Spiced Pickled Cherries with Vanilla - A Tangy-Sweet Twist for Summer Boards

Pickled Cherries: A Sweet-Tangy Treat with Warm Spice and Vanilla



TIME
5 min

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INGREDIENTS

- 1 pound fresh cherries, pitted
- $\frac{3}{4}$ cup rice wine vinegar (mild and slightly sweet)
- ... cup brown sugar
- 1 teaspoon whole coriander seeds
- 2 teaspoons whole black peppercorns
- $\frac{1}{8}$ teaspoon crushed red pepper flakes
- 1 vanilla bean, split lengthwise

DIRECTIONS

- 1.** Prep the : CherriesWash and pit the cherries using a cherry pitter or small knife.
- 2.** Make the : BrineIn a saucepan, combine rice vinegar, brown sugar, coriander seeds, peppercorns, red pepper flakes, and the split vanilla bean.
- 3.** Simmer: Heat over medium-high, stirring until sugar dissolves. Reduce heat and simmer for 3-5 minutes to let the spices infuse.
- 4.** Strain: Remove the vanilla bean and strain the liquid to discard the solids (they've done their job!). Return the brine and vanilla bean to the saucepan.
- 5.** Add : CherriesAdd the pitted cherries and simmer gently for 3-5 minutes until they're just tender but not mushy.
- 6.** Jar & : CoolTransfer the cherries and hot brine to a clean glass jar. Tuck the vanilla bean inside. Let it cool to room temperature uncovered.
- 7.** Refrigerate: Once cooled, seal and refrigerate. Let them sit overnight before enjoying for best flavor.

SWAPS & NOTES

Vinegar: White balsamic or apple cider vinegar can substitute for rice vinegar, but expect a stronger tang.

Sweetener: You can use honey or maple syrup for a more earthy sweetness.

Use 1 teaspoon of pure vanilla extract after simmering.

Heat Level: Adjust red pepper flakes to your preferred spice level - or omit altogether for a gentler bite.

TIPS FOR SUCCESS

Use ripe but firm cherries so they hold up in the simmer.

Don't overcook - just a short bath in the brine keeps their texture ideal.

Cool before sealing to avoid condensation in the jar, which could affect shelf life.

Sterilize your jar for better preservation if you plan to keep it for a few weeks.

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