

Maple Brandied Fruit



When summer gives up its bounty of fresh fruit, preserve that sun-kissed flavor in brandy to be enjoyed on Ice Cream or Pound Cake year-round. One of the ways in which fruits can be preserved is in alcohol -- no water-bath processing required -- without fear of botulism.

Brandied fruit also makes an excellent item for an edible gift basket. But it takes at least one month for the fruit to be at its inebriated best...but even longer is better!

So keep that in mind when making this recipe for gift-giving. Start in July for Christmas!

Prep Time: 15 minutes Cook Time: 0 minutes Maceration Time: 60 minutes Total Time: 75 minutes
Yield: 8 Pint Jars Brandied Fruit

INGREDIENTS

9 cups diced fruit of choice (Cherries, Blueberries, Blackberries, Raspberries, Plums or Peeled Peaches)
4 cups pure maple syrup
4 cups granulated sugar
4 cups firmly packed light brown sugar
4 cups (or more as necessary) good-quality brandy

PREPARATION

In a very large bowl, combine fruit, pure maple syrup and sugars, tossing well. Cover and let macerate for 1 hour, tossing every 15 minutes. (maceration is softening or breaking into pieces using a liquid. Fruit is soaked in a liquid to soften and absorb the flavor of the liquid into the fruit)

Divide fruit among 8 sterilized pint jars or a gallon covered crock. Pour in brandy, making sure fruit is submerged. Cover and store in a cool place for at least one month. Since the brandied fruit will only improve with age, let the flavors develop for more than one month.

Once aged, store a pint jar of the brandied fruit in a handy spot in your kitchen!

October 20th is National Brandied Fruit Day