

MIXING BOWL

In Season

Cherries

These juicy, tender-skinned beauties taste great by the handful, and studies show they can boost brain health. They're the star of the show in our cherry margarita, but they also shine as backup in salsa and chutney. ■ RECIPES ON P.80 & P.82

Check for freshness.

Look for firm, plump, shiny cherries bright in color with green stems attached.

Keep cold and dry.

Cherries can last seven to 10 days in the fridge, unwashed, until ready for use.

Spiced Cherry Chutney

Grilled Pork Tenderloin with Cherry Salsa Mole

Favor a flavor.

Sour cherries (such as Montmorency and Morello) are usually red and perfect for baking. Sweet varieties (like Bing and Rainier) vary in color and make a delish on-the-go snack.

Frozen Cherry Margaritas

Pop that pit!

Place a cherry stem side up on top of an empty bottle. Remove the stem to reveal the dimple. Using a straw, push straight through dimple, knocking the pit out of the bottom.

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