Preparation for all three recipes
Pick only the darkest chokecherries, as they’ll be the ripest and sweetest. To extract the juice, clean the cherries and pour into a large pot, adding just enough water to cover. Simmer over low heat, stirring occasionally, until the fruits are soft and have released their juice, about 30 minutes. Gently strain through a jelly bag or cheesecloth-lined colander into a bowl. One gallon of chokecherries yields one quart of juice, which can be frozen for future use.

CHOKECHERRY JELLY
INGREDIENTS
3½ c. juice
½ c. lemon juice
1 t. butter or margarine
1 pkg. pectin (1.75 oz.)
4½ c. sugar

PREPARATION
Follow procedure on pectin package. Put in sterilized jars and seal with lids. Process in a water bath for 8 to 10 minutes.

CHOKECHERRY SYRUP
INGREDIENTS
Use the following portions for any amount:
1 c. juice
1 c. sugar

PREPARATION
Bring to a rolling boil for 15 minutes. Put in sterilized jars and seal with lids. Process in a water bath for 8 to 10 minutes.

CHOKECHERRY LIQUEUR
INGREDIENTS
1 quart chokecherries
4 c. sugar
1 fifth gin or vodka

PREPARATION
Place all ingredients in a glass jar. Shake every day for 30 days. Strain and bottle. The liqueur will taste too sweet at first but will be perfect after six months of unrefrigerated storage.