



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

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## Concentrated Sour Cherry Juice

Vişne Şurubu



2 cups cleaned sour cherries  
2 cups granulated sugar  
1 tsp lemon juice

- # Remove the stems of the sour cherries, and wash them well. After draining the water over the sour cherries, remove the seeds from the hole of the stems.
- # Place the sour cherries over a strainer and force on them to get their juice.
- # Fill the juice into the jar, add the sugar and lemon juice into the jar, and cover the cap.
- # Sugar dissolves in 5 – 6 days. Because of that, you should open the jar, mix it and close the cap again everyday.
- # When the sugar dissolves totally, fill it into the bottles, cover their caps, store them at a cool place as refrigerator.
- # Put 2 – 3 concentrated juice into the glass, and fill the remaining part of the glass with cold water, mix it and serve.

**Note:** There are a few methods for preparing concentrated sour cherry juice. The sour cherries are not boiled at this recipe, because when you boil the sour cherries, they lose their taste and consistency.