

LIQUID RECIPES

Bordeaux Maraschino Cherry

SYSCO introduces a maraschino cherry made without artificial ingredients. No artificial colors or artificial flavors. No preservatives, corn syrup, sodium or sulfites.

Bordeaux is a richer, bolder and more distinctive alternative to classic maraschinos and canned dark sweet cherries, featuring the full-bodied, mouth-filling flavors of a Pacific Northwest Bing Cherry. Rich, dark and indulgent — Bordeaux is the perfect addition to cocktails, desserts, fresh salads, meat glazes and dark chocolate.



SYSCO ITEM CODE	DESCRIPTION	PACK	SIZE
1236245	Sysco Supreme Bordeaux Maraschino Cherries with Stems	2	½ gal
0331175	Sysco Supreme Bordeaux Maraschino Cherries with Stems	6	½ gal

A Midsummer Night's Dream

Brandy and Irish cream blended with cherry syrup makes a dreamy after dinner cocktail

Ingredients

Armagnac® brandy	2 ounces
Royal Harvest Bordeaux Cherry syrup	1 ounce
Bailey's® Irish Cream liqueur	1 ½ ounces
Royal Harvest Bordeaux Whole Cherry	1 each

1. Shake brandy, cherry juice and Irish cream over ice.
2. Strain into a digestif glass.
3. Garnish with a Bordeaux cherry.



Makes 1 cocktail

Emperor's Delicacy

Named after the English translation for the Chinese "cherry orange," this after dinner cocktail blends cherry purée with cherry brandy and Cointreau® liqueur

Ingredients

Bordeaux Cherry Purée	1 teaspoon
Cherry brandy	1 ounce
Cointreau® liqueur	1/2 ounce
Clementine wedge	1 each

1. Spoon cherry purée into a digestif glass.
2. Shake brandy and Cointreau® over ice.
3. Strain mixture into glass.
4. Garnish with a clementine wedge.

Makes 1 cocktail



Cape Cod Manhattan

Bourbon and bitters with a splash of cranberry juice served with a Bourbon-marinated Bordeaux Cherry

Ingredients

Ice	4 ounces
Bourbon whiskey	1-1/2 ounces
Cranberry juice	1 ounce
Angostura® bitters	2 dashes
Royal Harvest Bordeaux Cherry, marinated	1 each

1. Fill rocks glass with ice.
2. Add bourbon, cranberry juice and bitters; stir.
3. Garnish with a marinated Bordeaux Cherry.

Makes 1 cocktail

Note: Place Bordeaux cherries in a bowl; pour enough bourbon to cover cherries completely. Marinate for at least one hour.



Chocolate Martini

A swirl of chocolate lines a martini glass filled with cherry vodka and a splash of cherry juice

Ingredients

Chocolate syrup	1/2 teaspoon
Cherry vodka	1-1/2 ounces
Royal Harvest Bordeaux Cherry syrup	1 ounce
Lemon lime soda	1-1/2 ounces
Royal Harvest Bordeaux Cherry, whole with stem	1 each

1. Drizzle chocolate syrup in ribbons around the inside of a martini glass.
2. Shake cherry vodka and Bordeaux Cherry Juice over ice.
3. Strain into prepared glass.
4. Top off with lemon lime soda.
5. Garnish with a whole Royal Harvest Bordeaux Cherry.

Makes 1 cocktail



A Midsummer Night's Dream

Brandy and Irish cream blended with cherry juice makes a dreamy after dinner cocktail

Ingredients

Armagnac® brandy	2 ounces
Royal Harvest Bordeaux Cherry syrup	1 ounce
Bailey's® Irish Cream liqueur	1 ½ ounces
Royal Harvest Bordeaux Whole Cherry	1 each

1. Shake brandy, cherry juice and Irish cream over ice.
2. Strain into a digestif glass.
3. Garnish with a Bordeaux cherry.

Makes 1 cocktail

