# 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<sup>®</sup> brandy Royal Harvest Bordeaux Cherry syrup Bailey's<sup>®</sup> Irish Cream liqueur Royal Harvest Bordeaux Whole Cherry

- 2 ounces 1 ounce 1 ½ ounces 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

1 teaspoon

1 ounce

1 each

1/2 ounce

#### Ingredients

Bordeaux Cherry Purée Cherry brandy Cointreau<sup>®</sup> liqueur Clementine wedge

- 1. Spoon cherry purée into a digestif glass.
- 2. Shake brandy and Cointreau<sup>®</sup> 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 Bourbon whiskey Cranberry juice Angostura<sup>®</sup> bitters Royal Harvest Bordeaux Cherry, marinated

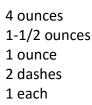
1. Fill rocks glass with ice.

- 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.

#### 2 Learn more from your local Sysco Sales Consultant









## **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





3

## A Midsummer Night's Dream

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

#### Ingredients

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

- 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



