



Bordeaux Maraschino Cherry Recipes

Imagine a maraschino cherry made without artificial ingredients. No artificial colors or artificial flavors. No preservatives, corn syrup, sodium or sulfites. Free of trans fat, gluten and allergens.

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.



Bordeaux Flavor Profile

- Well-balanced
- Deep-flavor and full-bodied
- Chocolate notes
- Jam or cooked stone fruit notes

US FOODS CODE	UPC	DESCRIPTION	PACK	SIZE
8864118	71943-99402	Royal Harvest™ Bordeaux Maraschino Cherries with Stems	2	½ gal
1642719	71943-89402	Royal Harvest™ Bordeaux Maraschino Cherries with Stems	6	½ gal

Food Pairings

Bordeaux Maraschinos pair well in a variety of savory applications in addition to substituting for traditional Red Maraschinos.

- **Proteins:** Pork, bison/buffalo, chicken, pheasant, turkey, halibut, sea bass
- **Fruits:** Apricots, currants, lemons, nectarines, peaches, plums
- **Other:** Chocolate, almonds, black pepper, ancho chili, mint, caramel, vanilla

Alcohol and Wine

The Bordeaux Maraschino Cherry, just like the classic Maraschino, matches perfectly with a variety of alcohol and wines.

- **Wine:** Port, Dolcetto, Syrah
- **Alcohol:** Grand Marnier, Cognac, Brandy, Armagnac, Bourbon

Cherry Oatmeal Delight

Layers of Bordeaux cherries and Greek yogurt add delightful flavors to a wholesome breakfast offering

Ingredients

Water	5-1/4 cups
Salt	1/2 teaspoon
Old-fashioned oats	3 cups
Maple syrup	2 tablespoons
Bordeaux Maraschino Cherries, 1/8-in. dice	3/4 cup
Greek yogurt	1 cup 2 tablespoons
Walnuts, chopped, toasted	6 tablespoons

To make the oatmeal:

Bring water to a boil in a large stockpot over high heat; stir in Old-fashioned oats and salt. Cook for 5-7 minutes or until thickened. Remove pan from heat. Stir in maple syrup.

To make one serving layer the following in a parfait glass:

1/4 cup oatmeal
1 tablespoon diced Bordeaux cherries
2 tablespoons yogurt
1/4 cup oatmeal
1 tablespoon diced Bordeaux cherries
1/4 cup oatmeal
1 tablespoon yogurt
1 tablespoon walnuts
1 whole Bordeaux Maraschino Cherry with stem
Optional: Serve with milk on the side.

Makes 6 servings



Chicken Salad with Bordeaux Cherry Dressing

Tender roasted chicken salad with mixed greens, tomatoes, mango, and cheddar cheese tossed with a Bordeaux Cherry vinaigrette dressing

Ingredients

Aged red wine vinegar	3 tablespoons
Bordeaux Cherry purée	3 tablespoons
Lemon juice, fresh	1/2 teaspoon
Salt	1/4 teaspoon
Olive oil	1/2 cup
Mixed greens	5 ounces
White cheddar cheese, sharp, shredded	1/2 cup
Bordeaux Maraschino Cherries, pitted, stems removed, halved	1 cup
Grape tomatoes, halved	1 cup
Roasted chicken breast, sliced	16 ounces
Mango, peeled, pitted, sliced	8 ounces

To make the dressing:

Combine red wine vinegar, cherry purée, lemon juice and salt in a bowl. Slowly whisk in olive oil until emulsified.

Makes 8 ounces

To build one salad:

Arrange 2 cups of lettuce on a serving plate. Top with 2 tablespoons shredded white cheddar cheese, 1/4 cup Bordeaux cherries, 1/4 cup grape tomatoes, 4 oz. sliced chicken and 2 oz. mangoes. Drizzle with 1/4 cup dressing.

Makes 4 servings



Roast Turkey Cherry Panini

Roast turkey breast with cherry mayonnaise, apple slices and creamy Brie cheese in a crisp sourdough bread Panini

Mayonnaise ingredients

Bordeaux Maraschino Cherries, 1/8-in. dice, drained	1 cup
Mayonnaise	1/2 cup
Orange juice, freshly squeezed	1 tablespoon
Orange zest	1 teaspoon

Combine the drained cherries with the mayonnaise, orange juice and orange zest. Refrigerate until ready to use.

Makes 1-1/4 cup

Panini ingredients

Sourdough bread, sliced 1/2-in. thick	2 (16 oz.) round loaves
Apples, sliced 1/4-in. thick	2 each
Roasted turkey breast, sliced 1/4-in. thick	2-1/2 pounds
Brie cheese, sliced 1/4-in. thick	1-1/2 pounds

Makes 10 servings

To make one Panini:

Heat Panini grill to high setting. Spread one slice of sourdough bread with 1 tablespoon cherry mayonnaise. Layer with 2 apple slices, 4 oz. roasted turkey breast, 1 tablespoon cherry mayonnaise and 2 slices of Brie cheese. Top with bread slice; spray with cooking spray. Place oiled side of bread on heated Panini grill; spray top of bread with cooking spray. Close Panini press; cook until bread is lightly browned and cheese is melted. Cut in half and serve.



Crispy Duck Breast with Cherry Port Wine Sauce

Thin sliced duck breast topped with a cherry port sauce served with cherry and apricot quinoa

Port wine sauce ingredients

Port wine	1 cup
Shallot, minced	1/3 cup
Bordeaux Maraschino Cherries, 1/8-in. dice	3/4 cup
Cinnamon stick	1 each
Chicken broth	1 cup

Place port wine, shallot, cherries, and cinnamon stick in a saucepan. Bring to a simmer; cook for 10 minutes or until liquid is reduced to 1/4 cup. Add chicken broth; simmer for 10 minutes or until liquid is reduced by half. Remove cinnamon stick. Can be made ahead; refrigerate and reheat before serving.

Makes 4 cups

Cherry quinoa ingredients

Water	2 cups
Quinoa	1 cup
Bordeaux Maraschino Cherries, 1/8-in. dice	1/2 cup
Dried apricots, chopped	1/3 cup
Green onion, sliced	1 tablespoon
Fresh mint	1 teaspoon
Salt	1/4 cup

Bring water to a boil in a saucepan; add quinoa. Reduce heat to low; cover and cook for 10-15 minutes or until all water is absorbed. Stir in Bordeaux cherries, dried apricots, green onion, fresh mint, and salt.

Duck ingredients

Boneless duck breast halves with skin, 8- to 9-ounce	4 each
Bordeaux Maraschino Cherry syrup	1/4 cup
Olive oil	1 tablespoon
Cinnamon stick	1 each

Using a sharp knife, score the skin of the duck breasts diagonally to create a 3/4-inch-wide diamond pattern. Place 1/4 cup cherry syrup, 1 tablespoon olive oil, and cinnamon stick in a non-reactive pan; add duck breasts. Marinate at room temperature for 30 minutes.

Preheat oven to 450°F. Remove duck from marinade; pat dry. Discard marinade. In an oven-proof skillet, cook duck breast, skin side down, over medium-high heat for 5-7 minutes or until skin is browned and crisp. Drain fat from pan; roast in oven for 8 minutes until duck is medium rare. Remove from the pan; let rest for 5 minutes. Discard or filter the fat remaining in the pan, for future use. Serve duck breast drizzled with cherry port wine sauce and quinoa.

Makes 4 servings



Spiked Arnold Palmer Bordeaux

Cherry lemonade, iced tea and vodka served over ice makes a refreshing cocktail

Ingredients

Lemonade	2 quarts
Bordeaux Maraschino Cherry purée	3/4 cup
Ice	1 gallon
Sweetened iced tea	1 quart
Vodka	20 ounces
Lemon slices	10 each
Bordeaux Maraschino Cherries, whole	10 each

To make the cherry lemonade, combine prepared lemonade with Bordeaux cherry purée.

To make one beverage: Fill a tall glass with 1-1/2 cups ice. Add 3/4 cup cherry lemonade, 1/2 cup iced tea, and 2 ounces of vodka. Stir. Garnish with a lemon slice and a whole Bordeaux Cherry with stem.

Makes 10 servings



Bordeaux Cherry Shake

A thick, creamy shake with the delicious flavor of natural Bordeaux cherries

Ingredients

Milk	1 pint
Bordeaux Maraschino Cherry Purée	1 cup
Vanilla ice cream	1 quart
Whipped cream	8 ounces
Bordeaux Maraschino Cherries, whole	4 each

To make one shake:

Combine 1/2 cup milk, 1/4 cup Bordeaux cherry purée and 3 scoops of ice cream in a shake container; blend. Serve topped with whipped cream and a whole Bordeaux Maraschino Cherry.

Makes 4 servings



Cherries Jubilee Parfait

Vanilla ice cream layered with crushed almond wafers topped with brandied Bordeaux Cherries

Ingredients

Bordeaux Maraschino Cherry syrup	1/4 cup
Cornstarch	2 teaspoons
Lemon juice	2 teaspoons
Water	3/4 cup
Granulated sugar	1/4 cup
Bordeaux Maraschino Cherries, whole, stems removed	1 pound
Brandy	1/2 cup
Almond wafers, crumbled	3 ounces
Vanilla ice cream	1-1/2 quarts

Pour cherry syrup into a small bowl; whisk in the cornstarch; set aside. Pour the lemon juice into a large skillet or flambé pan. Add water and sugar. Cook over medium high heat. Stir in the cornstarch mixture; cook for 2-3 minutes, or until thickened. Add the cherries; cook and stir for 2-3 minutes or until cherries are warmed. Remove pan from heat; add the brandy. Return the pan to the heat and carefully ignite the brandy. Shake the pan to turn the cherries while flambéing; the flame will burn off quickly.

To serve, in a dessert glass, layer crumbled almond wafers and 3 scoops of ice cream; top with brandied cherries.

Makes 6 servings

