



Bordeaux Cherries with Stems





Featuring the full-bodied, mouth-filling flavor of a fresh Bing cherry, Sysco[®] Supreme Bordeaux Cherries with Stems are the ingredient of choice in today's finest restaurants and bars.

Bordeaux is a *natural Maraschino Cherry* — colored with fruit and vegetable concentrates, flavored with natural ingredients and sweetened with real sugar.

CHICKEN SALAD WITH BORDEAUX DRESSING



Tender roasted chicken salad with mixed greens, tomatoes, mango, and cheddar cheese tossed with a Bordeaux 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, cherries 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.

FEATURES AND BENEFITS

Rich, dark and indulgent, Bordeaux Cherries are the perfect addition to classic and signature cocktails, red wines, fine desserts, orchard salads, fountain features, meat glazes and dark chocolate.

CREATING NEW OPPORTUNITIES

Consumers are turning away from standard foods and beverages in favor of richer, bolder and more distinctive dining experiences. Bordeaux transforms ordinary drinks, desserts and dishes into the extraordinary.

- **New and unique:** Eye-catching, great-tasting and made from natural ingredients, Bordeaux is on-trend with today's consumer.
- **Broader operator usage:** Bordeaux is at home in the kitchen as much as the bar. From cocktails to chutney, the applications are endless. Bordeaux Cherries increase perceived value wherever used.
- **Bypass entry barriers:** Bordeaux opens multiple doors. Its uniqueness gives you and your portfolio access to bar managers, pastry chefs, menu developers and general managers.
- **Affordable alternative to Amarena Cherries:** A fraction of the cost of Italian imports like Luxardo, Toschi, and Fabbri, Bordeaux is locally grown and packed in the Pacific Northwest.

SUPC	PACK/SIZE	BRAND	DESCRIPTION
1236245	2/.5 GAL	Sysco Supreme	Cherries, Bordeaux with Stems
0331175	6/.5 GAL	Sysco Supreme	Cherries, Bordeaux with Stems