



THE
CHERRY LOVE
SERIES

CHERRY ST. SOUR

Pucker Up Buttercup

Rye, cinnamon demerara syrup, lemon, Royal Harvest™ Amarena -Style Cherries cherry juice, egg white, red wine float

Ingredients:

1.5 oz rye
1 oz fresh lemon juice
.5 oz cinnamon demerara syrup
.5 oz Amarena cherry juice
1 egg white
full-bodied red wine (such as cabernet)

If you'd like more information on our cherry line, give us a shout at sales@pcoastp.com Cheers!

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Directions:

Dry shake all ingredients except red wine. Add ice and shake again. Strain into glass. Serve in a rocks glass over ice or up in a coupe. Finish with a float of red wine and garnish with an Amarena cherry.

For the cinnamon syrup:

Simmer 6 cinnamon sticks with 4 cups of water until it reduces to 2 cups (about 40 minutes). Remove cinnamon sticks. Add 2 cups of demerara sugar and stir until dissolved, heating if necessary. (Makes 1 quart)

OREGON
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