



THE
CHERRY LOVE
SERIES

MY COUSIN ROSEMARY

Where Manhattan Meets Nashville

Bourbon, muddled Royal Harvest™ Bordeaux Cherries, rosemary syrup, Manzanilla sherry, fresh lemon juice, seltzer

Ingredients:

1.5 oz bourbon
.75 oz Manzanilla sherry
.75 oz rosemary syrup
.5 oz fresh lemon juice
3 Bordeaux cherries
seltzer

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

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Directions:

Muddle 3 Bordeaux cherries in a cocktail shaker. Add all ingredients except seltzer and shake with ice. Strain into a collins glass, add fresh ice, and top with seltzer.

Garnish with a rosemary - skewered Bordeaux cherry.

For the rosemary syrup:

Simmer 5 sprigs of fresh rosemary with 3 cups of water until it reduces to 2 cups (about 20 minutes). Strain to remove rosemary and return to pan. Add 2 cups of sugar and stir until dissolved, heating if necessary. (Makes 1 quart)

OREGON
CHERRY GROWERS



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