



CHERRY NIGHT CAP

(Nonalcoholic)

Ingredients:

1 - 16-ounce bag dark cherries, frozen 1/2 cup Turbinado Sugar 2 Teaspoons alcohol-free vanilla extract (you can use the scrapings from a vanilla bean) 1 teaspoon Dried Lavender 3 tablespoons Royal Harvest Nature's Maraschino Cherry juice 1 cup filtered water 1 bottle chilled sparkling rosé grape juice

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



CHERRY NIGHT CAP

(Nonalcoholic)

Directions:

Put the frozen cherries in the food processer and process until cherries are very finely chopped. Place all the ingredients above (except for the grape juice), including the processed frozen cherries, in a large saucepan. Bring to a boil over medium high heat. Reduce to low and simmer 20 minutes or until the liquid reduces by 1/3. Strain the cherry mixture into a small pitcher or jar. Cool to room temperature then refrigerate.

To Serve:

Put 1 shot (1.5 ounces) of the cold cordial in an 8 to 10 ounce High Ball glass. Fill the glass with 6 to 8 ounces of Chilled sparkling rosé grape juice.





