

CHOCOLATE COVERED CHERRY CORDIAL

INGREDIENTS:

- Dried Sweetened Cherries
- Cacao
- Organic Cane Sugar
- Pomegranate
- Vanilla Bean

RECOMMENDED LIQUOR:

Vodka

DIRECTIONS:

- **Divide:** Set aside ½ of the sugar cubes for a second pour.
- **Submerge:** Pour liquor into jar, covering contents. Leave one inch headspace.
- **Infuse:** Cover, and put into refrigerator for 3-4 days.
- **Separate:** Strain the infusion from the mixture into a clean jar and refrigerate. Reserve mixture.
- **Enjoy!**

Double pour by using remaining sugar cubes and the reserved mixture; repeat the process a second time. Makes 8-16 drinks.

GARNISH OPTIONS:

Chocolate Kiss
Maraschino Cherries
Chocolate Syrup
Chocolate Shavings

Swirl/drizzle chocolate syrup into a glass and freeze before serving.

TO SERVE:

As a cocktail:

1 ½ oz or 1 shot on the rocks and/or soda water, if desired

As a Martini: (makes 2)

4 oz or 2 shots with 2 oz heavy cream or half and half

1 oz cherry juice (e.g., maraschino jar)
Add all to shaker, shake well, pour into glasses