



100% Pure Tart Cherry
7535511601

100% Pure Tart Cherry
Juice from Montmorency
Tart Cherries

8 - 11oz tray-shrink
ORAC: 4755
Melatonin: 2.9mg



Tart Cherry Blueberry
7535511602

A premium 100% juice
blend from Montmorency
Tart Cherry, Salvador Red
Grape, and Blueberry juice

8 - 11oz tray-shrink
ORAC: 5163
Melatonin: 3.6mg

Very Cherre™ Cherry Blueberry Tini

- 1 1/2 oz. premium vodka
- 4 oz. Very Cherre Tart Cherry Blueberry
- 1 Tbsp. Very Cherre simple syrup*
- 1 lemon peel

Combine all ingredients into a standard martini shaker, add ice and shake vigorously. Pour contents into a martini glass and garnish with lemon peel.

*Combine 6 oz. Very Cherre Pure Tart Cherry and 1 cup table sugar in a small saucepan, bring to boil, reduce heat and simmer on low for 20 minutes or until sugar is totally dissolved. Allow to cool. Pour contents into an empty Very Cherre bottle, cap tightly and refrigerate.

Visit our website for additional drink and recipe ideas: verycherre.com

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Champagne Cocktails

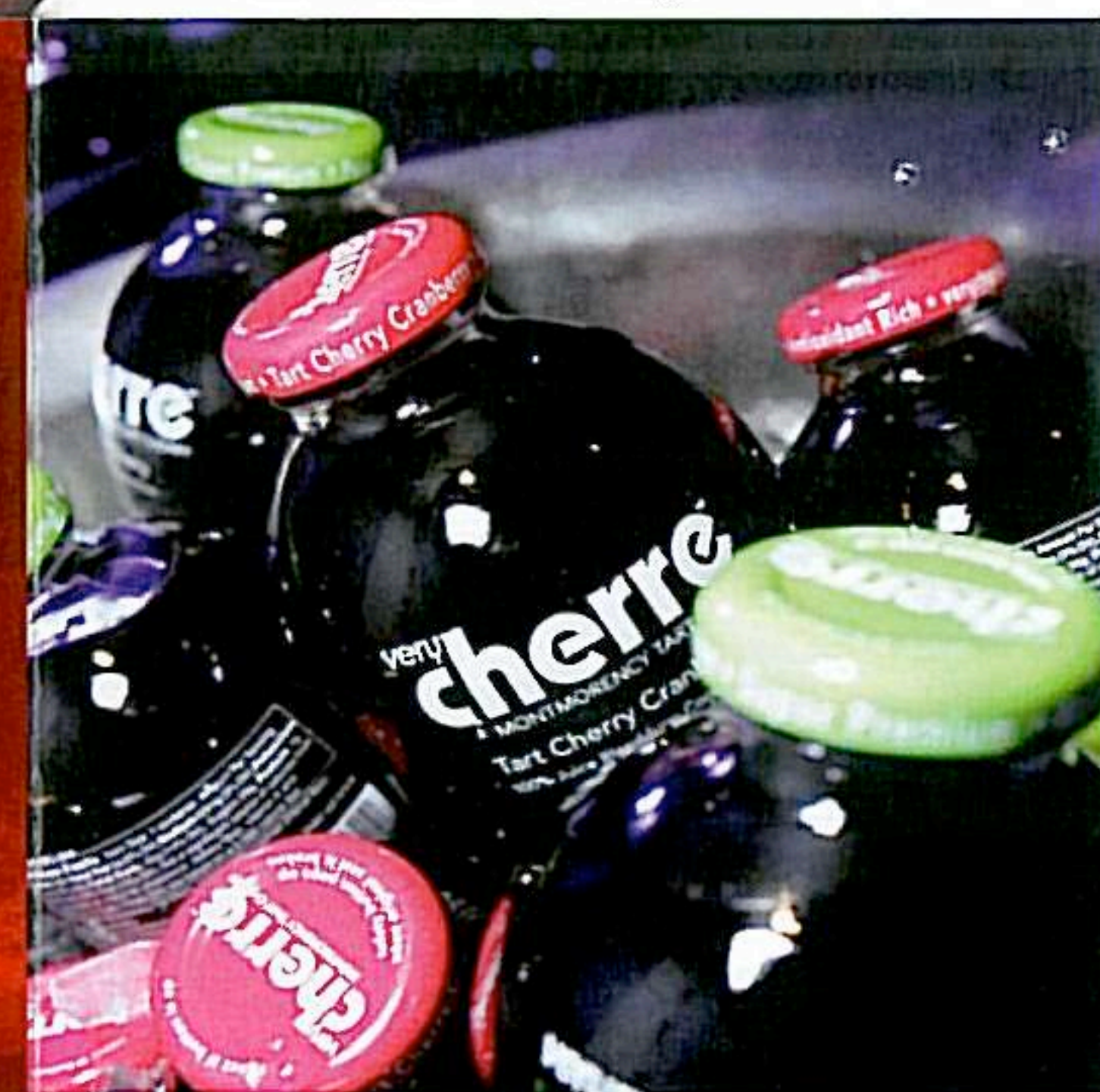
- 5 oz. Premium Dry Champagne
- 1 oz. Very Cherre (any variety)

Combine 5 oz. premium dry champagne with 1 oz. of any variety Very Cherre premium tart cherry juice.

Very Cherre™ Cherry Bomb (Gin)

- 1 1/2 oz. premium gin
- 1 oz. Very Cherre Pure Tart Cherry
- 1 Tbsp. Very Cherre simple syrup*
- 2 dashes bitters
- Tangerine or Orange wedge
- Sparkling wine or prosecco

Mash tangerine or orange slice in the bottom of a cocktail shaker. Add gin, cherry juice, bitters and simple syrup. Fill the shaker with ice and shake vigorously. Strain contents into a martini glass and top with sparkling wine or prosecco.



Signature Cocktails

