

Lust List

CHERRIES BLOSSOM IN COOL COCKTAILS



Grand Marnier

1 Everyone knows Grand Marnier is grand. You can have twice the fun now that the House of Marnier-Lapostolle has introduced its limited-edition **GRAND MARNIER NATURAL CHERRY**, which marries premium cognac with the essence of natural European Griottes cherries. Expect the familiar orange flavor with a cherry on top; \$41.99 at liquor stores.

GRAND CHERRY SIDECAR

Created by Jonathan Pogash, the Cocktail Guru

2 ounces Grand Marnier Natural Cherry
¾ ounce fresh lemon juice
¼ ounce simple syrup
Instructions: In a shaker filled with ice, shake all ingredients. Strain into a chilled, sugar-rimmed martini glass and garnish with a lemon wedge or cherry.

GRAND CHERRY-HATTAN

Created by Jonathan Pogash, the Cocktail Guru

2 ounces Grand Marnier Natural Cherry
¾ ounce sweet vermouth
3 dashes Angostura bitters
Instructions: In a shaker filled with ice, stir all ingredients. Strain into a chilled martini glass and garnish with a brandied cherry.

» Grand Cherry Sidecar



Grand Marnier

« Grand Cherry-Hattan

2 This year, the Grey Goose portfolio grew cherry-picker high with its new **GREY GOOSE CHERRY NOIR**. The iconic vodka is mixed with the essence of rare black cherries handpicked in the French Basque countryside. Très bien! The cherry mash is rounded out with a hint of spice; \$30 at liquor stores.



Grey Goose

When local grocer Revival Market put out its second batch of Bourbon Cherries in the summer, they sold out almost immediately. The lucky couple of hundred who scored jars of the boozy fruit made by chef Ryan Pera — who treated his Washington Bing cherries to Kentucky straight bourbon, star anise, orange peel and thyme — now have the perfect bar ingredient for festive cocktails.

Revival's cherry jubilee comes at a time when people are paying more attention to cocktail cherries and cherry spirits. At Triniti restaurant, the bar, overseen by Nas Nirizadeh, uses house-made cherries steeped in Buffalo Trace bourbon for its cherrified cocktails, including the Nice & Slow (bourbon, sloe gin and Luxardo) and Cherry of San Leon (Texas-made Railean rum, Cuarenta y Tres and Cherry Heering).

"It's a little treat after you finish your drink," said Triniti manager Sean Dougherty.

"The cherries themselves are delicious."

We couldn't agree more. And since we're in a cherry mood, here's some other cherry products that are the (cherry) bomb.

3 CHERRY OF SAN LEON

Courtesy Triniti restaurant

1½ ounces Railean Reserve XO rum
¾ ounce Licor 43 (Cuarenta y Tres)
½ ounce Cherry Heering
Instructions: Pour ingredients over ice and stir; strain into a chilled martini glass with a good bar cherry in the bottom of the glass.



3

4 BROODING CHERRIES

Courtesy Cascal fermented soft drink

1¾ ounces vodka
4 brandied cherries
Juice of half a lemon
Dash of Cherry Heering (cherry liqueur)
Cascal Berry Cassis
Instructions: Place cherries in bottom of a shaker. Squeeze lemon and muddle cherries. Add vodka, cherry liqueur and fill with ice. Shake and strain into a glass filled with ice. Top with Cascal Berry Cassis and garnish with cherries and lemon twist.

Greg Morago



4



Cascal

DeKuyper

7 Got a craving for chocolate-covered cherries? **JOHN DEKUYPER & SONS** is ready to scratch your itch with its new Crave line of premium chocolate liqueurs that includes Chocolate Cherry, a sweet cordial that speaks to the holiday season; \$17.99 at liquor stores.

CRAVE CHERRY MACAROON MARTINI

1 part John DeKuyper & Sons Crave Chocolate Cherry
1 part Cruzan Coconut Rum

Splash soda
Instructions: Mix liqueur and rum with ice. Strain into a martini glass. Top with a splash of soda. Garnish with maraschino cherry.



DeKuyper

8 Life is just a bowl of cherries for Gray & Co., the world's largest producer of maraschino cherries. Only months ago, the company launched its **CHERRY MAN FARM TO MARKET MARASCHINOS**, a new cherry product without artificial colors, flavors and preservatives. Now you can reach into that jar of red jewels with complete abandon; \$2.99 at cherryman.com and coming to Houston retailers this spring.

9 Pucker up and get ready for a flavorful smack. Pucker, that line of super tart vodkas recently launched a new line of flavors dedicated to making your favorite cocktails go from ho-hum to ho-ho-ho. The new flavors include **CHERRY TEASE VODKA**, which can be served straight up or added to your favorite cocktail creation; \$15.99 at liquor stores.



Pucker

5 **OLE SMOKY TENNESSEE MOONSHINE**, the state's first legal moonshine, has drowned fresh maraschino cherries in its 100 proof hooch. After you've used all your drunken cherries for cocktails, the flavored "juice" can be used to make the ultimate Cherry Coke; \$23.36 at Spec's, 2410 Smith.



Ole Smoky

6 The many offerings of UV Vodka can resemble the flavor choices of a snow-cone stand: there's apple, cake, coconut, grape, vanilla and chocolate cake, to name a few. And now there's also cherry: **UV CHERRY** is a vividly flavored product made with quadruple-filtered vodka from American corn; \$12.99 at liquor stores.



UV Vodka

Daniel Ortiz