



Lazzaroni Maraschino *Liqueur*

This is a clear, relatively dry liqueur made from Marasca cherries, including the crushed pits which give the liqueur a subtle bitter almond flavor.

The Lazzaroni Maraschino can be used in cocktails as well as in fruit salads and pastries.



25% Alc. by Vol.



AVIATION

2 oz. Gin
1/2 oz. Lazzaroni Maraschino liqueur
1/4 oz. Fresh lemon juice
Shake all ingredients with ice.
Strain into a cocktail glass.
Garnish with a cherry.

MERRY WIDOW

1 1/4 oz. Cherry brandy
1 1/4 oz. Lazzaroni Maraschino liqueur
Stir Lazzaroni Maraschino liqueur
and cherry brandy with ice and strain
into a cocktail glass.
Garnish with a cherry.

EMERSON

1 1/2 oz. Gin
1 oz. Sweet vermouth
1/4 oz. Fresh lime juice
1 tsp. Lazzaroni Maraschino liqueur
Shake all ingredients with ice. Strain
into a cocktail glass.

THE HEMINGWAY

1 1/2 oz. Light Rum
Juice of 1/2 Lime
1/4 oz. Grapefruit juice
1/4 oz. Lazzaroni Maraschino
Stir all ingredients with cracked ice
and strain into a chilled cocktail glass.

CHAMPAGNE TROPICALE

1 1/2 oz. Mango puree
4 oz. Champagne
1 oz. Lazzaroni Maraschino liqueur
Pour the mango puree into a mixing
glass, then slowly add the champagne;
stirring gently. Float the Lazzaroni
Maraschino on the top and serve.

THE ABBEY MARTINI

2 oz. Gin
2 oz. Orange juice
1 oz. Lazzaroni Maraschino
Dash of extra dry vermouth
Dash of Angostura Bitters
Shake over ice and strain.
Garnish with a cherry.

