



CHERRYTREE COLA

MIX GUIDE

**Tasty Drinks and Recipes from
Cherrytree Artists and Staff**

Your Pop Alternative!





CHERRYTREE COLA MIX GUIDE

Tasty Drinks and Recipes from Cherrytree Artists and Staff

Creating and launching Cherrytree Cola in collaboration with the kind folks at Fentimans has been a blast. Like the music we strive to put out on Cherrytree Records, Cherrytree Cola is tasty, fun, organic, effervescent and yes, social. That's why we decided to gather our artists' and staff's favorite Cherrytree Cola drink/food recipes and issue this Cherrytree Cola Mix Guide.

Of course, as Cherrytree Cola continues to make its way into stores around the world, people continue to add to the list of delicious recipes. There's room at the back of this book for you to add yours. You can also submit your recipes to us at www.DrinkTheMusic.com for a potential Volume 2!

For now, this collection is sure to get any party started. Obviously, the entries containing alcohol should be consumed responsibly and never by minors. Thanks to all of our artists and staff members who contributed to this book of delights and thanks to you for enjoying Cherrytree Cola, Your Pop Alternative.™

Martin Kierszenbaum
Cherrytree Records



CHERRYTREE PARTY BOMB

RECIPE BY LMFAO

Ingredients

- ▣ Jagermeister
- ▣ Cherrytree Cola

Shot of Jager in a shot glass dropped into a glass of cold Cherrytree Cola.

A DIRTY CHERRY

RECIPE BY FAR EAST MOVEMENT

Ingredients

- ▣ 2 Shots Remy Martin
- ▣ Cherrytree Cola

2 shots of Remy Martin XO in a red cup on the rocks, fill up to the 3rd line of the red cup with Cherrytree Cola.

ELDERFLOWER CHERRY SOUR

RECIPE BY STING

Ingredients

- ▣ Cherrytree Cola
- ▣ Elderflower Liqueur
- ▣ Sour Mix

Over ice add 2 squirts of elderflower liqueur, a dash of sour mix and top with Cherrytree Cola.

DEBAU-CHERRY

RECIPE BY NATALIA KILLS

Ingredients

- ▣ 1 Part Captain Morgan (Rum)
- ▣ 2 Parts Cherrytree Cola
- ▣ Lime

Combine the rum and Cherrytree Cola in a glass, add a splash of lime and stir vigorously.

CHERRYTREE COLA RED EYE

RECIPE BY MATTHEW KOMA

Ingredients

- ▣ Cherrytree Cola
- ▣ 2 Shots of Espresso
- ▣ Whipped Cream
- ▣ Ice

Combine Cola, ice, 2 shots of espresso in a glass and then add the whipped cream on top.

CHERRY TRICK-O-TREE

RECIPE BY COLETTE CARR

Ingredients

- ▣ Cherrytree Cola
- ▣ 3 Cherry Jolly Ranchers
- ▣ 1 Blue Jolly Rancer
- ▣ Splash of Fentiman's Victorian Lemonade

One glass of Cherrytree Cola with three cherry flavored jolly ranchers and one blue jolly rancher and a splash of Fentiman's Victorian Lemonade.



CHERRYTREE MAJOR SLUSHIE

RECIPE BY REEMA MAJOR

Ingredients

- ▣ 1 Bottle of Chilled Cherrytree Cola
- ▣ 3 Lime Slices
- ▣ Crushed Ice

Put all ingredients including ice and squeeze two of the lime slices in a blender and mix for 34 seconds. Serve in a frosted highball glass with one lime slice on glass lip.

YOUR CHERRY HANDSOME

RECIPE BY MY NAME IS KAY

Ingredients

- ▣ Cherrytree Cola
- ▣ Ice
- ▣ 2 shots of Makers Mark
- ▣ 1 old fashioned maraschino cherry

Combine in a glass and decorate with the maraschino cherry.



THE GARIBITE

RECIPE BY FERNANDO GARIBAY

Ingredients

- ▣ 1 oz Avion Tequila
- ▣ 2 oz Cherrytree Cola
- ▣ 2 oz Ginger Ale

Pour the Avion Tequila into a martini shaker other tall glass 3/4 filled with ice cubes. Add Cherrytree Cola and ginger ale, stir lightly, and serve.

Serve in a white wine glass and garnish with a blood orange slice and two maraschino cherries on an umbrella toothpick.

DOUBLE CHERRY

RECIPE BY MNEK

Ingredients

- ▣ Cherry Kool-Aid
- ▣ 1 bottle of Cherrytree Cola
- ▣ Lemon Wedge

Mix half Cherry Kool-Aid with half Cherrytree Cola in a glass with a lemon wedge.

THE CHERRYTREE CHILLER

RECIPE BY MARTIN



Ingredients

- ▣ Crushed Ice
- ▣ Cherrytree Cola

Pour Cherrytree Cola over crushed ice. Sip leisurely while listening to Cherrytree Radio at www.CherrytreeRadio.com

THE GOLD CHERRYTREE

RECIPE BY TONY

Ingredients

- ▣ 2 shots of Goldschlager
- ▣ 1 bottle of Cherrytree Cola

Two shots of Goldschlager, one bottle of Cherrytree Cola. Pour both liquids simultaneously into a highball glass filled with ice.

RUSSIAN CHERRYTREE

RECIPE BY DEAN

Ingredients

- ▣ Cherrytree Cola
- ▣ 3 parts Vodka
- ▣ 2 parts Kahlua

Combine the vodka and Kahlua over ice, top with Cherrytree Cola to taste.



SPARKLING CHERRY

RECIPE BY ANDREA

Ingredients

- ▣ 1 bottle of chilled Cherrytree Cola
- ▣ 1 bottle of your favorite sparkling water

Very simple, 1 part Cherrytree Cola and 2 parts of your favorite sparkling water. Both should be chilled before serving.

THE CHERRYTREE ROYALE

RECIPE BY TONY

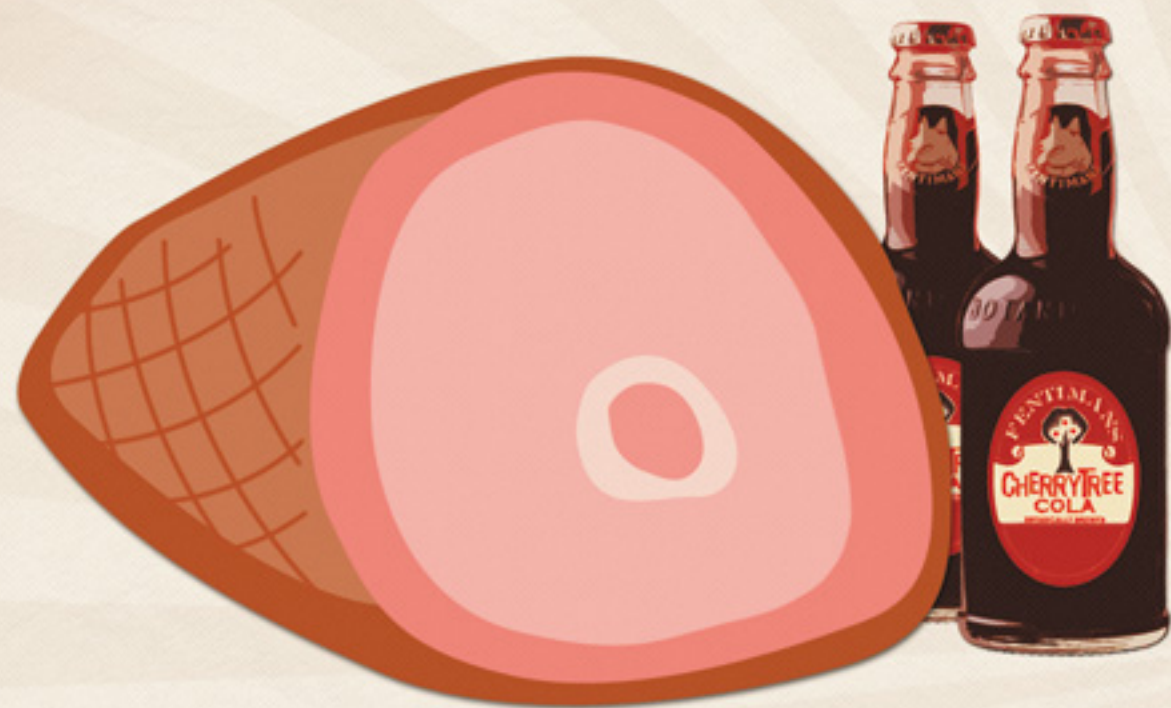
Ingredients

- ▣ 2 shots of Crown Royal
- ▣ 1 bottle of chilled Cherrytree Cola

Two shots of Crown Royal, one bottle of chilled Cherrytree Cola. Serve with exactly 3 ice cubes.

CHERRYTREE COLA ROAST HAM

RECIPE BY DEAN



Ham Ingredients

- 2kg Gammon
- 1 Large Onion
- Handful of Cloves
- 1 Cinnamon Stick
- 1 Orange
- 2 Litres of Cherrytree Cola

Glaze Ingredients

- 2tbsp Maple Syrup
- 2 tbsp Brown Sugar
- 2 tspn English Mustard

In this recipe we replace water as the boiling ingredient for the ham with Cherrytree Cola. The Cherrytree Cola brings out the sweetness of the ham and works well with the glaze.

Place the gammon into a large pan, add in the onion, cinnamon stick and orange and a few of the cloves. Add all of the Cherrytree Cola to the pan and bring to the boil. Once boiling, bring the temperature down and simmer the ham (with the lid on) for about 2.5 hours, until cooked.

Once cooked, remove from the heat and allow to cool a little (for easier handling).

Once cooled, remove most of the fat from the outside of the ham, leaving just a small amount. Next, score the outside surface of the ham with a sharp knife so you have diamond shapes across the ham. Stud the remaining cloves into the ham at the points of the diamond shapes.

For the glaze, mix all the ingredients in a bowl and then brush onto the scored and cloved ham. Roast in a pre-heated oven (240C/Gas Mark 9) for 10 minutes.

The ham can then be eaten as part of a main meal, in sandwiches or as a snack!

CHERRYTREE COLA CAKE

RECIPE BY SCOTT



Cake Ingredients

- ❑ 1 1/2 cups all-purpose flour
- ❑ 1/2 cup sugar
- ❑ 2 oz. semisweet chocolate
- ❑ 2 1/2 teaspoons baking powder
- ❑ 1/2 teaspoon salt
- ❑ 1 cup chocolate milk
- ❑ 1/2 cup butter, melted
- ❑ 2 teaspoons vanilla extra

Topping Ingredients

- ❑ 1 1/4 cups Cherrytree Cola
- ❑ 1/2 cup Sugar
- ❑ 1/2 cup packed brown sugar
- ❑ 2 oz. semisweet chocolate
- ❑ 1/4 cup dark rum (optional)

In a small saucepan, bring the Cherrytree cola and dried cherries to a boil. Once boiling, remove from the heat; let stand for 30 minutes.

In a large bowl, combine the dry ingredients - flour, sugar, chocolate (chopped), baking powder and salt. In another bowl combine the chocolate milk, butter and vanilla; stir this into the dry ingredients just until moistened. Fold in the cherry and Cherrytree Cola mixture. Pour into a 3-qt. slow cooker coated with cooking spray.

To make the topping, in a small saucepan, combine the Cherrytree Cola, sugar and brown sugar. Cook and stir until the sugar is dissolved. Remove from the heat; stir in chocolate (chopped) and rum until smooth. Pour over cherry mixture; do not stir.

Cover and cook on high for 2 to 2-1/2 hours or until set. Turn off the heat; let stand, covered, for 30 minutes. Serve warm with ice cream and maraschino cherries if desired.

Serves: 8.

CHERRYTREE ISLAND TEA

RECIPE BY KELVIN



Ingredients

- ▣ 1 part Vodka (Ciroq)
- ▣ 1 part Tequila (Don Julio)
- ▣ 1 part Rum (Bacardi Superior)
- ▣ 1 part Gin (Beefeater)
- ▣ 1 part Triple Sec
- ▣ 1 part Cherrytree Cola

Shake vodka, tequila, rum, gin and triple sec in a cocktail shaker with ice, pour into glass and top with Cherrytree Cola. Serve with a lemon wedge.





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