



cara price

CHERRY LIMEADE

INGREDIENTS

- 2 - 12 ounce bottles of Topo Chico, very cold
- 4 ounces cherry simple syrup (see below)
- 4 ounces lime juice, fresh squeezed
- 1 jar maraschino cherries

to make cherry simple syrup:

combine 1 cup light colored honey with 1 cup purified water in a medium saucepan. bring to a low boil & stir for 3 minutes. add in 1 - 16 ounce bag frozen cherries. allow the cherries to simmer in the water/honey mixture for 15 minutes. the mixture should simmer along the edges of the pan, but never boil. stir frequently. using a potato masher, muddle the cherries until they are all broken up. strain the cherries from the liquid, cool completely & then store in the fridge for up to 14 days. use cold

DIRECTIONS

pour 4 ounces (1/2 cup) out of each bottle of Topo Chico. Drink it while you make the cherry limeades :)

pour the remaining water from the bottles into a glass pitcher. add cherry simple syrup & lime juice.

at this point, this recipe can easily be doubled or tripled to serve more people.

stir gently, then using a funnel, evenly pour the cherry limeades back into the bottles & gently push 2-3 maraschino cherries into the bottles. serve immediately.