

Cherry Balsamic Soda or Cherry Balsamic Cola

Yield: 6 to 8 Portions

Ingredients	Amounts
Cherry syrup, strained from jar of high quality maraschino cherries	5 oz.
Balsamic vinegar of Modena	5 oz.
Vanilla bean, split and scraped	1 ea.
Sparkling water, soda water or cola	as needed
Maraschino cherries, to garnish	as needed

Method

1. In a saucepot, add cherry syrup, balsamic vinegar, and the vanilla bean, and bring to a boil. Reduce heat and simmer for 3 minutes, gently stirring.
2. Cool the mixture to room temperature and pour into a container for storage, leaving in the vanilla bean to infuse. Chill until ready to use.
3. Mix the cherry balsamic syrup with soda water for a twist on a cherry soda, or with a cola to make a cherry cola. The syrup is also a delicious ingredient in a cocktail.

Source: This recipe was developed by The Culinary Institute of America as an industry service to Consorzio Tutela Aceto Balsamico di Modena.

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