

Created by: Debra C. Argen

Travis Hasse's Original Cherry Pie Liqueur

Spring is here; the tulips, daffodils, and the cherry trees are in bloom. Celebrate the beauty of the season with [Travis Hasse's Original Cherry Pie Liqueur](#), a scrumptious liqueur made from maraschino cherries, vanilla, and neutral grain spirits.



To celebrate the one-year anniversary and the success of *Travis Hasse Apple Pie Liqueur*, which Travis launched in 2008, Travis created a second "pie", *Travis Hasse's Original Cherry Pie Liqueur* in 2009. While you may not be able to have your cake and eat it, too, the same is not true for these irresistible pie liqueur spirits which are the inspiration for creative culinary and cocktail recipes.

Travis Hasse's Original Cherry Pie Liqueur, 15% ABV, 30 proof is made from maraschino cherries, vanilla, and neutral grain spirits. The color is cherry red with aromatic maraschino cherries and vanilla on the nose.

Tasting Notes: This aromatic spirit delivers ripe cherry pie filling on the palate with a delicious hint of vanilla. Travis Hasse's Original Cherry Pie Liqueur is a versatile spirit in cocktail as well culinary recipes.

The Cocktail Recipes

Luxury Experience's Cherry Bloom

Luxury Experience's Banana Split with a Cherry on Top

Now that spring is here, Mother's Day, bridal showers, weddings, and graduations are soon to follow, which was the inspiration for **Luxury Experience's Cherry Bloom**, a sophisticated pretty in pink cocktail made with Travis Hasse's Original Cherry Pie Liqueur, Pink Champagne, and Mandarin Orange Light Syrup.

Created by: Debra C. Argen



Luxury Experience's Cherry Bloom

Yield: 1 Cocktail

Glass: Champagne Flute

Ingredients:

0.75

Ounce

Travis Hasse's Original Cherry Pie Liqueur

3

Ounces

Pink Champagne

0.75

Ounce

Mandarin Orange Light Syrup, (from can of Mandarin Oranges, available in grocery stores)

Stemmed Maraschino Cherry

Mandarin Orange Segment

Method: Chill champagne flute and place a Maraschino Cherry and a Mandarin Orange segment in the bottom of the glass. Carefully pour Travis Hasse's Original Cherry Pie Liqueur, Pink Champagne, and Mandarin Orange Syrup in the glass.

My inspiration for **Luxury Experience's Banana Split with a Cherry on Top** was to create a "liquid dessert" incorporating all of the delicious flavors found in a banana split; ice cream, bananas, hot fudge, whipped cream, chopped nuts, and of course, a maraschino cherry on top. The cocktail is a delectable blend of Banana Liqueur, Vermont Spirits White Vodka made with 100% pure milk sugar, and Half & Half topped with Travis Hasse's Original Cherry Pie Liqueur that is served in a Martini glass that is rimmed in melted dark chocolate and crushed nuts with a stemmed maraschino cherry garnish.

Created by: Debra C. Argen



Luxury Experience's Banana Split with a Cherry on Top

Yield: 1 Cocktail

Glass: Martini Glass

Ingredients:

0.75

Ounces

Travis Hasse's Original Cherry Pie Liqueur

0.75

Ounce

Banana Liqueur

0.50

Ounce

Vermont Spirits White Vodka

2

Ounces

Half & Half (or Light Cream)

Dark Chocolate, melted (good quality chocolate)

Chopped Nuts

Stemmed Maraschino Cherry

Method: Dry one stemmed maraschino cherry and set aside. Melt dark chocolate and rim Martini glass, then quickly dip in crushed nuts reserving space on the chocolate to secure the maraschino cherry. Chill in freezer until ready to serve.

Created by: Debra C. Argen

Add 4 ice cubes to a shaker and then add Travis Hasse's Original Cherry Pie Liqueur, Banana Liqueur, Vermont Spirits White Vodka, and Half & Half. Shake hard, like you really mean it, no wimpy shaking, until the ice is incorporated. Strain into chilled Martini glass.

The Culinary Recipes

Luxury Experience's Grilled Asian-Style Shrimp with Cherry Pie Liqueur Glaze

Luxury Experience's Cherry-Studded Rice

Luxury Experience's Cherry Pie Liqueur Sorbet, Topsy Cherries, and Nut Crumble



Luxury Experience's Grilled Asian-Style Shrimp with Cherry Pie Liqueur Glaze

Yield: 4 Servings

Ingredients:

36

Large Shrimp, raw, peeled and deveined, tail-on

2

Red Peppers, cut into cubes

Snowpeas

Water Chestnuts, sliced

Luxury Experience's Cherry Pie Liqueur Sauce (See Recipe Below)

Luxury Experience's Cherry Pie Liqueur Glaze

Ingredients:

2.5

Ounces

Travis Hasse's Original Cherry Pie Liqueur

2

Ounces

Created by: Debra C. Argen

Orange Juice

2

Ounces

Mandarin Orange Light Syrup (from can)

1

Lime, juiced

2

Tablespoons

Maple Syrup

1

Inch

Lemon Grass, pounded and infused in heated Cherry Pie Liqueur

1

Clove

Garlic, finely minced

1/8

Teaspoon

Ginger, freshly grated

1/8

Teaspoon

Hot Chili Paste

2

Ounces

Water

1

Tablespoon

Cornstarch

Method for the Sauce: In a mortar or bowl, coarsely pound the lemon grass with a pestle or a muddler. Set aside. In a medium saucepan, bring 1 ounce of the Travis Hasse's Original Cherry Pie Liqueur to a boil and pour over the lemon grass. Cover and let steep for 10 minutes. Strain to reserve liquid. Discard lemon grass.

Created by: Debra C. Argen

In a medium saucepan, add all ingredients, and simmer for 10 minutes until mixture begins to thicken.

Method for the Shrimp and vegetables: In a wok or large pan, stir fry shrimp and vegetables. Finish by tossing with the hot glaze. Serve with cherry-studded rice.

Luxury Experience's Cherry-Studded Rice

Ingredients:

1

Cup

Rice

1 $\frac{3}{4}$

Cups

Cold Water

1

Tablespoon

Butter

1

Scallion, minced

2.5

Tablespoons

Dried Cherries, chopped

2

Tablespoons

Travis Hasse's Original Cherry Pie Liqueur

Salt, Black Pepper

Method for the Rice: Soak the dried cherries with Travis Hasse's Original Cherry Pie Liqueur for 30 minutes. In a medium saucepan, melt the butter and quickly sauté the scallions. Add rice, water, and salt. Bring to a boil. Reduce heat to low, cover, and simmer until water is evaporated and rice is tender. Let rest 5 minutes. Fluff with fork and serve with shrimp. Garnish with additional chopped scallions.

Thinking along lighter lines for warmer weather desserts was my inspiration for **Luxury Experience's Cherry Pie Liqueur Sorbet** which I paired with **Tipsy Cherries** and **Nut Crumble**. I liked the contrast of cold and warm complemented with crunchy texture.

Created by: Debra C. Argen



Luxury Experience's Cherry Pie Liqueur Sorbet

Ingredients:

½

Cup

Dried Cherries

1/3

Cup

Sugar

1.5

Cups

Water

1

Cup

Sugar

2.5

Cups

Water

½

Cup

Travis Hasse's Original Cherry Pie Liqueur

Method: In a blender, process the dried cherries and the sugar until the fruit is incorporated into the sugar, approximately 2 minutes.

Add 1.5 cups of water, process for another 2 minutes. Pour the mixture into a saucepan. Add 1 cup of sugar and let simmer for 3 minutes. Add 2.5 cups of water to the mixture and let cool in an ice bath. When cool, add ½ cup of Travis Hasse's Original Cherry Pie Liqueur and 1 teaspoon of Fee Brothers Rhubarb Bitters. Pour into a covered container and freeze until set. Spoon mixture into food processor and process to fluff. Return to container and freeze overnight.

Created by: Debra C. Argen

Luxury Experience's Topsy Cherries

Ingredients:

½

Cup

Dried Cherries

2

Ounces

Travis Hasse's Original Cherry Pie Liqueur

2

Ounces

Orange Juice, freshly squeezed

1

Teaspoon

Orange Zest

Method for the Topsy Cherries: Add all ingredients to a saucepan and simmer gently until cherries are plumped. Serve warm.

Luxury Experience's Nut Crumble

Ingredients:

2

Tablespoons

Butter

2

Tablespoons

Brown Sugar

Pinch

Cinnamon

1

Tablespoon

Pecans, chopped

¼

Created by: Debra C. Argen

Cup

Oatmeal

Method for the Nut Crumble: In a saucepan, melt the butter, add the brown sugar and stir to dissolve sugar. Add the rest of ingredients and cook for 2 minutes while stirring. Turn out onto parchment paper. Let cool. When cool, crumble into small pieces.

Presentation: On each plate, place a small bowl of sorbet, a small bowl of Tippy Cherries, and a small bowl of Nut Crumble.

You may also serve the sorbet as a refreshing palate cleanser between courses, or as a dessert accompanied by fresh fruit drizzled with Travis Hasse's Original Cherry Pie Liqueur.



Travis Hasse

Travis Hasse also makes another lovely "pie" liqueur, namely **Travis Hasse's Original Apple Pie Liqueur**, which you may read about in the **Liquor Cabinet** section, where there are tempting cocktail and culinary recipes included.

For additional information on **Travis Hasse's Original Pie Liqueurs** and where to purchase the products, please visit the website: www.DrinkPie.com.



Travis Hasse
Drink Pie, LLC.
7839 Twinflower Drive
Madison, Wisconsin 53719
United States
Telephone: +1-608-438-3800
Email: thasse@drinkpie.com
Website: www.DrinkPie.com

© April 2010. Luxury Experience. www.LuxuryExperience.com All rights reserved.