

Introducing...

INTRODUCING

Simply Squeeze

REÀL

INFUSED EXOTICS™

Simply Squeeze

VANILLA

REÀL

INFUSED EXOTICS

Madagascar Vanilla

Infused Syrup

16.9 FL. OZ (1.05 pt) 500 mL SHAKE WELL

REÀL

Vanilla Reàl

Infused with premium

Madagascar Vanilla

- Vanilla is a flavor we use in just about everything from ice cream and drinks to cakes and cocktails
- Vanilla is anything but dull, it is a member of the orchid family and native to South and Central America
- Vanilla grows as a clinging vine, and is a stunningly complex and subtle spice containing somewhere between 250 and 500 different flavor and fragrance components
- One of the virtues of vanilla syrup is that it can be added to almost any of the classic cocktails to add a different element to the taste - it adds a little flavor boost that takes a classic to extraordinary
- Vanilla Reàl uses pure Madagascar vanilla to create premium, decadent cocktails and desserts
- Vanilla is a popular, versatile flavor that adds a layer of richness to all beverages, from lattes and smoothies to shakes and cocktails

Flavorful

Mixable

Squeezable

RECIPES

Simply Squeeze

REÀL

INFUSED EXOTICS™

Toasted S'mores
2 oz (60 ml) chocolate vodka
1 ½ oz (45 ml) Finest Call Espresso Martini Mix
1 oz (30 ml) Vanilla Reàl
1 oz (30 ml) half and half
Garnish
Chocolate syrup
2 whole graham crackers (crushed)
2 large marshmallows
DIRECTIONS
Dip the rim of a martini glass into chocolate syrup, then into the crushed graham crackers. Shake and strain. Garnish with marshmallows.

Vanilla Old Fashioned
INGREDIENTS
2 oz (60 ml) bourbon
1 ½ oz (45 ml) Vanilla Reàl
1 orange peel
DIRECTIONS
Muddle the orange peel and vanilla syrup in the bottom of a rocks glass. Add the bourbon and fill the glass with ice. Top with club soda.

Kiwi Lemonade
INGREDIENTS
½ oz (15 ml) Kiwi Reàl
1 oz (30 ml) Vanilla Reàl
2 oz (60 ml) lemonade
1 ½ oz (45 ml) vodka
½ oz (15 ml) Finest Call Single Pressed Lemon Juice
Kiwi slice to garnish
DIRECTIONS
Build in glass with ice and stir.

Vanilla Lemon Drop
INGREDIENTS
1 oz (30 ml) Vanilla Reàl
1 oz (30 ml) Finest Call Single Pressed Lemon Juice
1 ½ oz (45 ml) vodka
DIRECTIONS
Shake and strain.
Garnish with vanilla bean.

Vanilla Bourbon Sipper
INGREDIENTS
1 dash bitters
Red cherry
1 oz (30 ml) Vanilla Reàl
2 oz (60 ml) bourbon
1 oz (30 ml) sweet vermouth
DIRECTIONS
Shake and strain.

Flavorful

Mixable

Squeezable

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FROM COCKTAILS TO CULINARY

- Reál started as a craft cocktail ingredient, but these pure syrups are perfect for blending, baking, glazing, grilling and so much more
- We take quality seriously, and we know whether you're using Reál Culinary Ingredients in high-end restaurants or homemade traditions, ingredients matter
- Products contain upwards of 50% pure fruit puree blended with all-natural cane sugar to create an item that is ideal for a wide variety of culinary applications
- What would usually take hours of labor and pounds of fruit is now a simple squeeze
- Beyond its business benefits, Reál sparks new creativity as a high-quality ingredient that chefs at all levels pour with pride
- American Beverage Marketers has partnered with Award-winning Chef Anthony Lamas to create 200+ recipes that can be found on a new website and cookbook for Reál

