

# Introducing...

INTRODUCING

Simply Squeeze

REAL

INFUSED EXOTICS™

Prickly Reàl

Infused with premium Prickly Pear from Mexico

Simply Squeeze

PRICKLY REAL

INFUSED EXOTICS

Prickly Pear Puree

Infused Syrup

16.9 FL OZ (1.05 pt) 500 mL SHAKE WELL

REAL

Prickly Pear

- In late summer, the prickly pear cactus' blossoms give way to a crown of vibrantly hued fruit that are sweet, juicy and similar in consistency to kiwi
- The prickly pear fruit is a natural match for the flavors of agave spirits, but also pairs well with many other spirits such as rum and vodka
- Prickly pear has an earthy, bittersweet taste profile that is balanced by juicy, floral notes
- Prickly pear has a taste profile similar to watermelon, can be eaten raw, is delicious chilled and served as a refreshing summer beverage
- Prickly pear cactus are native to arid and semi-arid regions and grow extensively in Mexico, the US and South America
- Prickly pear is rich in proteins, vitamins, minerals and antioxidants and can help boost immunity and reduce cholesterol

Flavorful

Mixable

Squeezable

RECIPES

Simply Squeeze

REAL

INFUSED EXOTICS™

Mezcalrita

INGREDIENTS

2 oz (60 ml) mezcal  
2 oz (60 ml) Prickly Reàl  
¾ oz (22 ml) fresh lime juice

DIRECTIONS

Shake and strain.

Prickly Pearita

INGREDIENTS

2 oz (60 ml) tequila  
1 oz (30 ml) triple sec  
1 oz (30 ml) lime juice  
1 ½ oz (45 ml) Prickly Reàl

DIRECTIONS

Shake and strain.

Prickly Pear Mojito

INGREDIENTS

Juice of one lime  
Ice  
Sprig of fresh mint leaves  
1 ½ oz (45 ml) Prickly Reàl  
2 oz (60 ml) white rum  
Club soda

DIRECTIONS

Muddle mint and lime in the bottom of glass along with the Prickly Reàl. Add ice to rocks glass. Add rum and fill with club soda.

Prickly Pear Martini

INGREDIENTS

2 oz (60 ml) vodka  
1 ½ oz (45 ml) Prickly Reàl  
½ oz (15 ml) triple sec  
½ oz (15 ml) lemon juice

DIRECTIONS

Shake and strain. Garnish with cherry.

Prickly Pear Daiquiri

INGREDIENTS

1 ½ oz (45 ml) rum  
3 oz (90 ml) Finest Call Premium Juice Lime Sour  
1 oz (30 ml) Prickly Reàl

DIRECTIONS

Shake and strain.

Prickly Pear Colada

INGREDIENTS

2 oz (60 ml) spiced rum  
½ oz (15 ml) Prickly Reàl  
½ oz (15 ml) Piña Reàl  
½ oz (15 ml) Coco Reàl  
1 ½ oz (45 ml) half and half

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

