

Happy Mother's Day!

To all the awesome moms out there, thank you! Here's a special gift and some ideas for Breakfast/Brunch that will hopefully add a little more pizzazz to your special day.



What is Cherry Bounce?

Originating in 17th Century England, Cherry Bounce is a cordial that was popular throughout the Colonial era and said to be a favorite of George Washington, our favorite guest to the Sun Inn. We actually use Martha Washington's recipe which was found in her Mount Vernon Cookbook to make ours. We hope you enjoy!

Perfect Pancake/Waffle Method

1

COMBINED DRY
INGREDIENTS IN A
BOWL, MIX

2

COMBINED WET
INGREDIENTS IN
ANOTHER BOWL, MIX.

3

COMBINE, MIX, WAIT
5 MIN AND COOK

Don't over mix! That
makes them tough.



Bounce Royalé
4oz Champagne
1oz Cherry Bounce



**Mt. Vernon
Manhattan**
4oz Bourbon or Rye
1oz Cherry Bounce
1 dash bitters



**Cherry Bounce/
Vodka-Limeade**
1oz Vodka
1oz Cherry Bounce
4oz Lemon/lime
Soda or Seltzer
1 lime wedge
squeezed

The Pancake Base

The Dry

2 cups all-purpose flour
2 tsp baking powder
1 tsp baking soda

The Wet (if it dissolves it's a wet)

1/2 tsp salt
2tbs white vinegar
3tbs granulated sugar
1 3/4c milk
1 tbs light oil (like Canola)
2 large eggs lightly beaten
1.5 tsp vanilla extract

Follow method on front page, then pour 6-8oz onto medium heat preheated skillet with a light rub of oil or butter. When bubbles form in the middle and edges set, flip.

Gluten Free Base

The Dry

1c almond flour
1c tapioca starch
1tbs arrow root
1.5tsp baking powder
1tsp baking soda

The Wet (if it dissolves it's a wet)

1/2 tsp salt
2tbs white vinegar
3tbs granulated sugar
3tbs milk
2 tbs light oil (like Canola)
1/2c egg whites
1.5tsp vanilla extract

Toppings

Simply pour Cherry Bounce right on top instead of syrup, or cook berries in a little water and sugar until they breakdown, let cool then add a bit of Cherry Bounce for a lovely fruit topping.

Kicked up Options

Make a Waffle Instead

Add 1 more tbs of oil, 1 tbs of sugar to wet base and add 1/4tsp of baking powder to the dry base. Follow waffle iron instructions to prepare.

CheeryCherry Chocolate

In the wet base, replace 3/4c of milk with 3/4c Cherry Bounce* (see below for gluten free base) then in the dry base add 3tbs of cocoa powder and 1c of chocolate chips before mixing. Drizzle with Cherry Bounce to finish.

Un-Baaah-lievable Cherry-Lime Chèvre

In the wet base, replace 3/4c milk with 3/4c Cherry Bounce* (see below for gluten free base) and 2tbs vinegar with the juice and the zest of one lime. In an another bowl, Take 4oz goat cheese (or ricotta), add 1oz Cherry Bounce then the zest and juice from half a lime. Mix to combine as an awesome savory topping or search for a crêpe recipe and use as an incredible filling.

*=For the gluten free base, take out milk add the 3/4c CB and add 1/2 cup tapioca starch)



Sides

'Bouncing Fruit Salad

Cut up 4 cups of some pineapple, assorted berries, apples, melon or whatever you have and place into a bowl. Add 3oz of Cherry Bounce and 2tbs cream/milk, toss every min for 5 minutes.

Cherry Bounced Bacon

Preheat oven to 350f. In a bowl take 8 thick cut rashers (pieces)of bacon, pour on 4oz of Cherry Bounce and coat them. Let sit 20min lightly tossing to coat again every 5mins. Lay out on greased baking sheet and save any extra liquid. Bake for 10 mins. Remove from oven and use remaining liquid to coat bacon lightly on both sides. Bake again until you've reached desired crispiness.

Have some time and smoker? Try our Smoked Cherry Bounce Drunken Bacon here: <https://wp.me/p9HnVy-SrD>