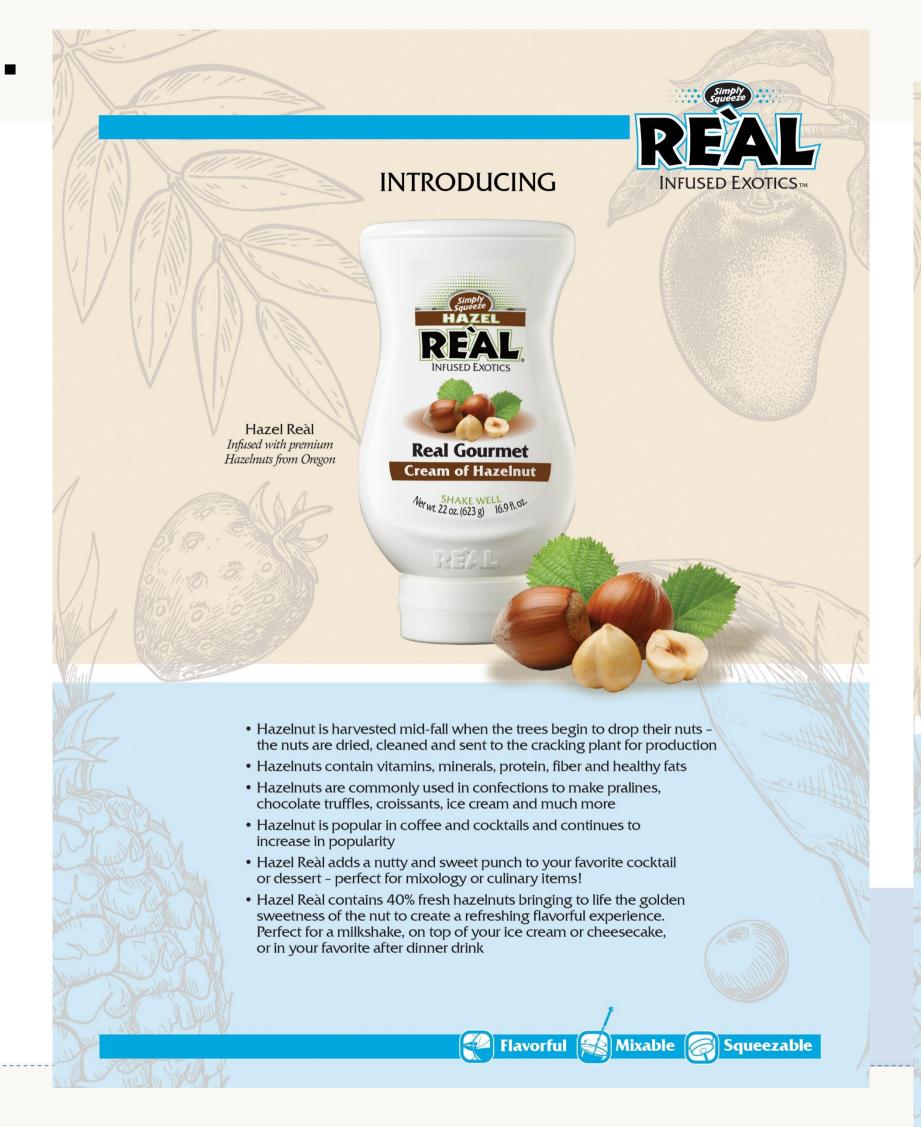
Introducing...



RECIPES

Hazel Martini

INGREDIENTS

1 cup ice cubes, or as needed 1½ oz (45 ml) Hazel Reàl 1½ oz (45 ml) vanilla-flavored vodka 1 tablespoon half-and-half

DIRECTIONS

Shake and strain.

Hazel Milkshake

INGREDIENTS

1/4 cup milk 11/4 oz (37 ml) vanilla vodka 1½ cup vanilla ice cream 2 oz (60 ml) Hazel Reàl 1/3 cup ice Whipped cream for garnish

DIRECTIONS

Blend and serve.

Hazel Coffee Martini

INGREDIENTS

11/2 oz (45 ml) Hazel Reàl 1 oz (30 ml) coffee liqueur 2 oz (60 ml) vodka 1 oz (30 ml) heavy cream 2 teaspoons chocolate shavings, for garnish

DIRECTIONS

Shake and strain.

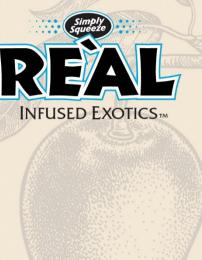
Hazel Old Fashioned

INGREDIENTS

1 ½ oz (45 ml) bourbon 1 oz (30 ml) Hazel Reàl ½ oz (15 ml) Vanilla Reàl 2 dashes bitters orange peel cherry

DIRECTIONS

Stir and pour.













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 Real 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





