



OPIES RED COCKTAIL CHERRIES WITHOUT STEM 500G

£4.17

SKU: SUCC500

Categories: [Garnishes](#), [Cocktail Ingredients](#)

Opies Cocktail cherries are the ultimate indulgence for cocktail enthusiasts. Hand-picked and preserved to perfection, these plump and succulent cherries add a burst of sweetness and vibrant colour to any drink. Whether adorning a classic Manhattan or garnishing a fruity Martini, these cherries elevate your cocktail experience with their luscious texture and rich flavour. Indulge in the decadence of Opies Cocktail cherries and elevate your mixology game to new heights.

Opies, a family-owned brand since 1880, is synonymous with quality and innovation in the world of preserved fruits and cocktail ingredients. With a heritage spanning over a century, Opies continues to delight consumers with a diverse range of products, from their iconic cocktail cherries to pickled walnuts and ginger. Each product is crafted with care, using only the finest ingredients and traditional methods to ensure exceptional flavour and texture. Whether enjoyed straight from the jar or used to enhance culinary creations and cocktails, Opies represents a commitment to excellence and a timeless tradition of fine food craftsmanship.

Opies Cocktail Cherries are a decadent delight, offering plump and juicy cherries bathed in rich syrup. Each bite bursts with sweetness, perfectly balancing the tartness of the fruit. Their firm texture provides a satisfying bite, while the syrup adds a luxurious touch to any cocktail. Whether nestled in a classic Manhattan or adorning a tropical Tiki creation, these cherries elevate the drinking experience with their vibrant colour and intense flavour.

To fully savour Opies Cocktail Cherries, simply add them as a garnish to your favourite cocktails or mocktails. Their plump and juicy texture pairs perfectly with classic drinks like Manhattans, Old Fashioneds, and Mai Tais, adding a

burst of sweetness and a pop of colour. For a decadent treat, try them atop ice cream sundaes or cheesecakes, adding a touch of luxury to your desserts.

