

TRANSFORM YOUR NEXT COCKTAIL WITH MARASKA MARASCHINO

BY MARY PATTERSON

Since the beginning of the 16th century [Maraska Maraschino](#) liqueur has been made from distilled Dalmatian Maraska tart cherries.

Located on the Adriatic coast in Zadar, Croatia, [Maraska](#) makes its Maraschino liqueur from cherries grown in their own orchard. The liqueur wasn't exported until the 18th century, but once the brand made its way out into the world it quickly became a beloved favorite of drinkers everywhere.

Not only was [Maraska Maraschino](#) popular, it was popular with royalty. In 1871 Queen Victoria had all of the warships stationed in the Mediterranean withdrawn to transport a shipment of Maraschino liqueur to the British court.



“Many of Maraska’s products have become well-known among the mixology community for their versatility as modifiers in cocktails”

– MARK TUCKER, EXECUTIVE VICE PRESIDENT AT [WORLDWIDE LIBATIONS](#)

“In particular this includes the Maraschino Liqueur which is produced from Maraska’s Estate-grown Marasca cherries which come the Adriatic Coast of Croatia. There is even a small a Maraschino Museum in Zadar with artifacts celebrating Maraska’s history of making Maraschino Liqueur.”



Maraska's Maraschino Liqueur is often considered a bartender's secret weapon because even a small amount can make a dynamic impact on a cocktail. "It is a staple in classics like the Hemingway Daiquiri, Aviation, Last Word and Martinez," noted Tucker, adding that even a 1/4 oz. pour can add brightness and a touch of sweetness to a cocktail.



While in the US Maraska's Maraschino is most commonly used as a cocktail ingredient, in much of Eastern Europe and Croatia it's served chilled as an aperitif. The flavor is lightly sweet with aromatic notes of sweet cherries. If you're looking for a pairing with Maraschino, the brand recommends serving it in small glasses with freshly brewed coffee and pastries.

Martinez

Ingredients:

- 2 oz. London Dry Gin
- 1 oz. Sweet Vermouth
- 1/2 oz. Maraska Maraschino Liqueur
- 3 Dashes Aromatic Bitters

Preparation: *Shake over ice and strain into a glass. Garnish with an orange peel.*

Aviation Cocktail

Ingredients:

- 1 1/2 oz. London Dry Gin
- 3/4 oz. Maraska Maraschino Liqueur
- 1/2 oz. Fresh Lemon Juice
- 1/4 oz. Violet Liqueur

Preparation: *Shake with ice and double strain into a coupe glass. Garnish with a Maraska Maraschino Cherry.*

Last Word

Ingredients:

- 3/4 oz. London Dry Gin
- 3/4 oz. Maraska Maraschino Liqueur
- 3/4 oz. Green Chartreuse
- 3/4 oz. Fresh Lime Juice

Preparation: *Shake over ice and strain into a coupe glass. Garnish with a Maraska Maraschino Cherry.*
