

## **Recipe**

### Blood Orange Spritz Cocktail

#### ***Ingredients & Directions***

##### *For blood orange simple syrup*

Juice of 6 fresh-squeezed blood oranges

1 cup sugar

1/2 cup water

- Squeeze the oranges, straining off seeds and pulp through a fine mesh strainer; set aside
- Combine the sugar and water in a small saucepan and bring just to a boil
- When the liquid comes to a full boil, immediately remove from heat and let cool (this is the recipe for a basic simple syrup for your home bar)
- Once the simple syrup has completely cooled, combine the strained blood orange liquid and syrup together
- This is your blood orange simple syrup; make ahead of time and store for up to 3 days in your refrigerator

##### *For cocktail (1 serving)*

1 1/2 oz. gin (we prefer Hendrick's)

1 oz. blood orange simple syrup

1 oz. Aperol

2 oz. prosecco to top

1 orange peel (or dehydrated orange slice if you the fancy sort; it's a spritz, afterall!)

1 coupe glass or champagne flute

- Stir gin, blood orange simple syrup and Aperol over ice for 1 minute (to chill and gently dilute)
- Strain into a chilled coupe or flute
- Slowly top with prosecco and garnish (go fancy; it's OK)

