



BLOOD ORANGE COSMO

SERVINGS: 1 cocktail ACTIVE TIME: 1 min TOTAL TIME: 1 min

If the usual smattering of beers, wine and two ingredient high ball cocktails are lulling you to sleep these days, bust out your best cocktail shaker and Tom Cruise impression and shake up a batch of these delicious Blood Orange Cosmos. While the ingredient list may have you running across town like a maniac, it will only be the beginning of your wild night out.

Ingredients

- > 3 oz of citrus vodka
- > ¾ oz of triple sec
- > 2 oz blood orange juice or puree
- > Splash of fresh lemon juice
- > A dash of simple syrup
- > **Optional:** peach juice or nectar

Directions

To start, rinse a martini glass with cold water and drain well (without fully drying it) and store in a safe place in your freezer to chill it. Alternatively, you can put ice water in the glass while you are making the cocktail to chill the glass as well.

Fill a cocktail shaker halfway to three-quarters up with ice. Pour all ingredients over the ice in the shaker. Seal the shaker with the lid or another glass depending on what type of shaker you have and shake over your shoulder for at least fifteen seconds to properly chill the drink and break up some of the ice. Strain into a chilled martini glass and serve immediately.

A note from behind the bar: Every sanguine has a different consistency, so you always want to play with the ratios and find the right viscosity for you. Also, the sweetness varies, so you can adjust the simple syrup accordingly or you can add 1-2 oz of peach nectar (depending on taste and sweetness of the peach juice) and leave out any simple syrup for a Blood Orange & Peach Cosmo.



Shopping List

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|---------------------------------------|---|---|
| <input type="checkbox"/> citrus vodka | <input type="checkbox"/> fresh lemon juice | <input type="checkbox"/> 2 oz blood orange juice / puree |
| <input type="checkbox"/> triple sec | <input type="checkbox"/> A dash of simple syrup | <input type="checkbox"/> peach juice or nectar (optional) |