



My Sunshine Orange Blossom Cocktail

20
minutes
or less

INGREDIENTS

1 navel orange
2 oz extra dry vermouth
1 oz Cointreau liqueur
1 oz dry gin
½ oz grenadine syrup
Orange peel blossom, for garnish
Fresh herb sprigs, for garnish; if desired

PREPARATION

- 1** Cut orange into 8 wedges. Place in a large cocktail shaker and muddle to release juices.
- 2** Fill cocktail shaker with ice. Add vermouth, Cointreau liqueur, gin, and grenadine syrup. Cover and shake well. Strain into an 8-oz. coupe glass.
- 3** Garnish with orange peel blossom and sprigs of fresh herbs, if desired.

NUTRITION FACTS

Calories: 320
Total Fat: 0g
Saturated Fat: 0g
Trans Fat: 0g
Cholesterol: 0mg

Sodium: 5mg
Carbohydrates: 42g
Fiber: 3g
Sugar: 25g
Protein: 1g