

BLOOD AND SAND



Prep Time: 2-4 minutes

Serves: 1 person

Pairs Well With: Savory, complex flavors, appetizers, fruit desserts, pork and beef dishes

Ingredients:

1 oz Blended Scotch (or Bourbon)

1 oz Sweet Vermouth

1 oz Cherry Heering

1 oz Orange or Blood Orange Juice

Optional:

Luxardo Cherries and blood orange

Mixing Instructions:

- Pour ingredients into a cocktail shaker filled with ice, shake vigorously, strain into a champagne coupe or martini glass for a classic look.
- Garnish with Luxardo Cherries and/or round slice of a blood orange

Notes:

- There are many brands of artisanal sweet vermouth these days. Try a few to see which appeals to you most; we love Lustau brand the best.
- Our preference for Scotch in this recipe is Glenfiddich or Dalmore with a very close runner up in a more wallet friendly range is Bird Dog Whiskey.
- Luxardo Cherries are pricey but so worth it!
- If you like the idea of having champagne coupe or cocktail glasses check out thrift stores and antique malls for bargains. We have a mixed collection of many patterns which is both fun and functional (*guests know which glass is theirs even at larger parties*)

HOW DID YOU LIKE IT?

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