

### Blood Orange and Gin Cocktail

This recipe was created by Christopher St Onge in the Winter 2019 issue of LCBO's Food and Drink magazine. I made it extra fancy by garnishing with a brûléed blood orange slice. Feel free to skip the brûléeing and just garnish with a plain blood orange slice.

Makes 2 cocktails

**For garnish:**

2 slices of blood orange (each slice about ¼ inch thick)

2 teaspoons sugar

**For cocktail:**

2 ounces gin

2 ounces Aperol

2 ounces fresh blood orange juice

1 ounce lemon juice

Blood orange soda (such as San Pellegrino) or plain soda water

Prepare garnish: If you have a kitchen butane torch, lay orange slices on baking sheet. Coat with sugar and torch them until sugar melts and is bubbling. If you don't have a torch, why not? They're so much fun!! To make them without a torch, sprinkle one side of the orange slices with sugar. Heat a dry skillet over medium-high heat. Once the skillet is hot, add the orange slices sugar-side down and cook about one to two minutes, until the sugar side is caramelized. Remove the orange slices from the skillet and place them on a plate with the brûléed-side facing up. Set aside.

Prepare cocktail: Place gin, Aperol, orange and lemon juice in a cocktail shaker filled halfway with ice cubes. Shake well and strain into two tall glasses filled halfway with ice. Top with blood orange soda or plain soda water. Garnish with blood orange slice.