

For Bitter For Worse's When in Rome

Recipe courtesy of For Bitter For Worse

Makes 1 NA cocktail | 6 minutes

From the founder of For Bitter For Worse herself, Shelley Elkovich's winter spritz recipe is rich and festive. Inspired by lambrusco spritzes found throughout Italy, it's a great way to load up on holiday cheer while keeping your wits about you.

3oz The Saskatoon can

1/2oz saline solution*

1/2oz or less olive juice

1 1/2oz blood orange soda

Drizzle of olive oil

Orange slice, to serve

Olives, to serve

Step 1 Stir The Saskatoon, saline solution, and olive juice over ice.

Step 2 Strain into an ice-filled wine glass or rocks glass and top with blood orange soda.

Step 3 Drizzle a small quantity of olive oil over the blood orange float. Garnish with an orange slice and an olive!

* To make the saline solution combine 200g boiling water, 50g flake salt, such as Havsno. Stir until salt has dissolved. Allow to cool and transfer to an eye dropper or dasher bottle.