

MUSEUM OF FINE ARTS ST. PETE

Blood Orange Negroni

For our January Virtual Cocktails & Collection, the signature cocktail is Blood Orange Negroni. Make 15 minutes ahead of time to enjoy during the event. The mocktail version is also included below. Cheers!

Ingredients:

Ice
1 oz. gin
1 oz. Campari
1 oz. sweet vermouth
1 oz. blood orange juice
Optional: blood orange slice or zest

Instructions:

Fill shaker with ice, gin, Campari, sweet vermouth, and juice. Shake vigorously. Strain into an ice-filled glass. Garnish with orange slice. Rub glass rim with orange zest. Enjoy!

Cinderella Mocktail

Make 15 minutes ahead of time to enjoy during the event.

Ingredients:

¼ cup unsweetened pineapple juice
¼ cup orange juice
2 tbsp. lemon juice
1 tbsp. grenadine
3 dashes Angostura bitters
1-¼ cup sparkling mineral water
Orange slice
Maraschino cherry

Instructions:

In a glass, combine the three juices. Add grenadine and bitters. Fill remainder of glass with mineral water. Garnish with orange slice and cherry. Enjoy!