

CHRISTMAS "SEASONAL BREEZE" APERITIF

F EASY

Last Modified: 12/10/2014

MAKE: 12 Min

RON'S - COCKTAILS

MAKES 24 SHOOTERS

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Bottle	Campari	Chilled
1 1/2	Cups	Cranberry Juice	Cold
1 1/2	Cups	Blood Orange Juice	Cold
SUBSTITUTE (IF NECESSARY)			
1 1/2	Cups	Ruby Red Sweetened Grapefruit Juice	Cold
1	Cherry	From Recipe: Cocktails - Real Maraschino Cherries	

PREPARATION

NOTE	This is an excellent Aperitif, but <u>ONLY</u> if you have access to a jar of those fantastic Maraschino Cherries from Recipes: Ron's - Cocktails - Ron's "Real" Maraschino Cherries
FACTOID	"Apéritif" is a French word derived from the Latin verb aperire, which means "to open." The French slang word for "apéritif" is "apéro." It is usually an alcoholic beverage always served before a meal in order to stimulate the appetite and cleanse the palate. It is ALWAYS dry or bitter rather than sweet.
1	Pour all three components together into a very large pitcher. Stir lightly to mix. Add one Maraschino Cherry in the bottom of each shooter glass. Fill each shooter glass with the Aparatif. Pour the remaining mixture into a smaller serving pitcher. Place the (now full) serving pitcher in the center of a serving platter and arrange the full shooter glasses in a circle around the outside. Serve to the crowd sitting around the house, refilling shooters as necessary.
2	Use the remaining 1/2 bottle of Campari with another 3 cups of Juice to create another batch if necessary.