

Kumquat and Thyme Negroni or Negroski

Found online at myrecipes.com and I adapted it.



A very refreshing cocktail, especially for a hot summer day or evening.

1 cup vodka, kumquat-infused

3/4 cup fresh orange juice, chilled

1/2 cup sweet vermouth

1/4 cup Campari

10 ounces sparkling water, or club soda, chilled

fresh thyme sprigs and orange slices for garnish, if desired

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 5

1. In a pitcher combine the chilled kumquat vodka, orange juice, sweet vermouth, and Campari. You can combine these ingredients ahead of time and keep chilled until ready to serve. At the last minute add the chilled sparkling water.
2. Stir well and pour over ice. Garnish with fresh thyme sprigs and orange slices. Serve immediately.

Per Serving (excluding unknown items): 159 Calories; trace Fat (2.3% calories from fat); trace Protein; 7g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 1/2 Fruit.