



Citrus Grapefruit Paloma Cocktail

By Chef Veera Gaul, Ph.D.



Ingredients

1 oz tequila or vodka
1 oz [Citrus Grapefruit vinegar](#) (2 tablespoons)
¼ oz Angostura Bitters (½ tablespoon) - optional
½ oz freshly squeezed Orange juice (1 tablespoon)
½ oz Simple syrup
4 oz Prosecco (½ cup)

Orange twist and Grapefruit wedge or rosemary sprig for garnish

Preparation

Combine the alcohol, vinegar, Bitters, orange juice and simple syrup in a cocktail shaker. Add ice.

Stir with ice and strain into a chilled champagne flute

Top with prosecco and finish with an orange twist and rosemary sprig or grapefruit wedge

Time: 5 minutes
Serves 1

Categories: Drinks, Vegetarian, Vegan, Gluten-Free, Dairy-Free, Angostura Bitters, Tequila, Vodka, Citrus Grapefruit Vinegar, Orange Juice, Prosecco, Rosemary, Paloma