



Cherry Almond Aperitif

By Chef Veera Gaul, Ph.D.



Ingredients

2 tablespoons [Cherry Almond vinegar](#)

½ - 1 tablespoon simple syrup (optional and to taste)

6-8 oz seltzer water, Sprite, Brut or Sec Champagne or Prosecco

Maraschino cherries for garnish

Preparation

Pour the vinegar into a champagne flute, wine glass or coupe. Add the simple syrup. Top with seltzer water, Sprite, Champagne or Prosecco, stir, and garnish by floating some maraschino cherries in the drink

If you like, rub a piece of lemon/lime or orange over the rim of the glass and then twist the glass rim on a plate of sugar to create a drink that looks as good as it tastes!

Serves 1

Total time: 3 minutes

Notes

* Yes, as always, I love to use the flavorful and healthy vinegars from our [Oil & Vinegar store](#). Feel free to substitute other high-quality vinegars if you wish.

Categories: Drinks, Brunch, Vegetarian, Vegan, Gluten-Free, Dairy-Free, Cocktails, Mocktails, Vinegar Shrubs, Holiday Entertaining, Champagne, Prosecco, Sprite, Aperitif, Cherry Almond Vinegar, Maraschino Cherries,