



Beat the heat with a refreshing Aperol Spritz, a popular Italian cocktail featuring Aperol liqueur, prosecco, orange slices and club soda. Sarah Nasello / The Forum

Classic Aperol Spritz

Makes: 1 cocktail

Ingredients:

Ice

2 ounces Aperol

3 ounces prosecco

1 orange slice, cut in half

Splash of club soda

Directions:

Fill a wine glass $\frac{3}{4}$ full with ice. Add the Aperol and prosecco and stir to combine. Place the orange slices inside the glass and finish with a splash of soda. Sip and enjoy.

Sarah's Aperol Spritz Old-Fashioned

Serves: 6 to 8

Ingredients:

10 maraschino cherries, plus 2 additional for each glass
4 orange slices, plus an additional half slice for each glass
1 teaspoon cherry syrup for each glass
6 ounces Aperol liqueur
4 ounces bourbon
1 bottle (750 ml) prosecco
Ice cubes
Club soda

Directions:

Place 10 cherries and 4 orange slices at the bottom of a large pitcher. Use a muddler or wooden spoon to mash the cherries and orange together until the cherries are broken.
Add the Aperol, bourbon and prosecco and stir to combine.

To serve:

Place 2 cherries and half an orange slice at the bottom of each glass and mash them together until the cherries are broken. Fill each glass with ice, then add a drizzle of cherry juice over the cubes.
Pour the Aperol mixture into each glass and finish with a splash of club soda. Serve and enjoy.

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"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.