



# Spiritosi "Grappa Spritz" Shrub Mix

Courtesy of Glenn Greenwood, Ritrovo Italian Regional Foods LLC Seattle, Washington



Total Time: 12 hours  
Prep time: 10 minutes

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Shrub Serves: 4-6

## Ingredients

2 Jiggers Spiritosi Syrup  
1 Jigger Grappa  
2 Jiggers Red Vermouth  
1 Jigger Aperol Liqueur  
3 -4 sprigs Rosemary  
Orange peel for garnish  
Spiritosi Amarena cherries  
Sparkling or tonic water  
Ice

## Directions

*The grappa shrub should be prepared well ahead of time, and can be kept in a sealed container in the refrigerator for up to two weeks.*

To prepare the shrub:

Add the first four ingredients to a mixing jar, combine well, and then add a sprig of rosemary. Cover and allow to stand at least all day, or overnight.

To prepare the Spritz:

Put a handful of ice into a medium wine glass. Add in one jigger of the shrub. Top up with sparkling or tonic water and stir gently to mix.

Garnish with a skewer of orange peel and Amarena cherries, and a short sprig of rosemary.

***Buon Appetito!***