

Campari and Tonic with Grilled Oranges

Food Network Magazine - June 2020

orange wedges
2 ounces Campari
4 ounces cold tonic water
large green olive (for
garnish)

Lightly brush orange wedges with vegetable oil.
Grill the wedges over medium heat, turning, until
lightly charred all over, about 2 minutes.

In a tall glass, squeeze a grilled orange wedge.
Drop the wedge into the glass.

Add ice.

Add the Campari and tonic water.

Garnish with an olive.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .