

Candied Appletini

*chef Scott - Aldi Test Kitchen
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Servings: 2

*2 bags (6 ounce ea) sour worms, divided
1 bottle (750 ml) vodka
2 cups ice cubes
3/4 cup apple juice cocktail
2 tablespoons fresh lemon juice
4 ounces sparkling white flavored water, chilled and divided*

Place one bag of sour worms in a large air-tight container. Pour the vodka over the sour worms. Let sit for at least twenty-four hours.

In a cocktail shaker, combine one ounce of the sour worm vodka, ice cubes, apple juice and lemon juice. Shake vigorously. Then pour into martini glasses.

Pour two ounces of sparkling water over the apple juice mixture.

Garnish with a desired amount of sour worms.

Serve immediately.

TIP:

You can store the leftover sour worms vodka in your refrigerator for up to six months.

Per Serving (excluding unknown items): 36 Calories; 0g Fat (0.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: 0 Fruit.