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# Spiced Lillert Spritz

*Melissa Gaman and Steve Jackson*

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Servings: 1

Preparation Time: 10 minutes

Start to Finish Time: 6 hours 41 minutes

## **FOR THE SPICED SYRUP**

**3/4 cup sugar**

**8 whole cloves**

**1 cinnamon stick broken in half**

**6 strips blood orange zest**

## **FOR THE COCKTAIL**

**1/2 cup chilled Lillet Rouge**

**1 tablespoon blood orange juice**

**1/3 to 1/2 cup cold seltzer**

**blood orange slice (for garnish)**

Make the spiced syrup: In a small saucepan, combine 1-1/2 cups of water, the sugar, cloves, cinnamon stick and blood orange zest. Bring to a simmer over medium-high heat, stirring to dissolve the sugar. Simmer until syrupy and reduced to one cup, about 15 minutes. Let cool, then strain.

Make the cocktail: In a large glass, combine the Lillet, blood orange juice and one tablespoon of the spiced syrup. Stir.

Add ice and top with seltzer.

Garnish with a slice of blood orange.

Yield: extra spiced syrup

## **Beverages**

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*Per Serving (excluding unknown items): 751 Calories; 11g Fat (11.4% calories from fat); 3g Protein; 182g Carbohydrate; 18g Dietary Fiber; 0mg Cholesterol; 130mg Sodium. Exchanges: 2 Grain(Starch); 2 Fat; 10 Other Carbohydrates.*