
No-Groni

Steve Jackson - Food Network Magazine Test Kitchen Director
Food Network Magazine - July/August 2021

Servings: 1

Preparation Time: 10 minutes

Start to Finish Time: 10 minutes

FOR THE SPICED SYRUP

1/2 cup sugar

1/2 cup water

2 wide strips orange zest

1 teaspoon juniper berries

1 teaspoon whole black peppercorns

1 teaspoon coriander seeds

1 small sprig rosemary

FOR THE DRINK

2 ounces distilled nonalcoholic spirits (such as Seedlip Grove 42)

2 ounces bitter red Italian soda (such as Sanbitter)

1 ounce tonic water

1 ounce dry nonalcoholic red wine

few dashes Peychaud's bitters (optional)

orange peel (for garnish)

Make the spiced syrup: In a small saucepan, combine the sugar, water, orange zest, juniper berries, peppercorns, coriander seeds and rosemary. Bring to a simmer over medium heat, stirring to dissolve the sugar. Transfer to a container and refrigerate until cool, about 30 minutes. Strain the syrup.

Make the drink: In a liquid measuring cup, combine the spirits, soda, tonic water, wine and bitters. Add one ounce of the spiced syrup. Stir well.

Pour the drink into a rocks glass filled with ice.

Garnish with orange peel.

Beverages

Per Serving (excluding unknown items): 439 Calories; 1g Fat (2.0% calories from fat); 1g Protein; 112g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 11mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Fruit; 0 Fat; 6 1/2 Other Carbohydrates.