



# Blood Orange Thyme Cocktail

Makes: 2 cocktails

Prep Time: 16 minutes plus cooling time 10 minutes

Total Time: 26 minutes

## Thyme Simple Syrup:

- 1/2 cup sugar
- 1/2 cup water
- 2 large sprigs fresh thyme
  
- 3 ounces vodka
- 1 ounce lime juice
- 1/2 ounce blood orange juice, from 1/2 blood orange (See Chef's Note)
- Sparkling water, blood orange slices & thyme sprigs for garnish

## To make thyme simple syrup:

Place sugar and water in a small saucepan. Heat over medium until sugar dissolves, about 2 minutes. Add thyme sprigs and simmer for 4 minutes. Remove from heat and let sit for 10 minutes. Strain through fine-mesh strainer and set aside to cool.

## To make cocktail:

Fill cocktail shaker 3/4 full with ice cubes. Add vodka, lime juice, blood orange juice and 1 ounce of thyme syrup. Shake until very cold. Strain into wide champagne coupes. Top with sparkling water, blood orange slice and thyme sprig.

## Chef's Note:

For a deeper flavor and color, add more blood orange juice.