

Rosé “Old Fashioned”

- Prep Time: 5 minutes (plus overnight to freeze)
- Cook Time: 30 minutes
- Total Time: 35 minutes (plus overnight to freeze)
- Servings: 2

Ingredients:

- 3 cups Specially Selected Côtes de Provence Rosé, chilled and divided

Simple Syrup:

- 2 tablespoons orange zest
 - 1 cup Baker’s Corner Granulated Sugar, divided
 - ½ cup fresh squeezed orange juice
 - ½ cup water
 - peel of 1 orange
 - ½ ounce bourbon, chilled
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Directions:

1. Pour 2 cups of rosé into an ice cube tray. Freeze overnight.
2. For the simple syrup: In small saucepan, combine orange zest and ½ cup sugar. Using a wooden spoon, muddle until orange zest becomes fragrant. Heat over medium-low heat and add orange juice. Simmer just until sugar dissolves. Remove from heat, let cool.
3. In a separate saucepan, combine remaining ½ cup sugar, water and orange peel. Boil for 30 minutes or until orange peel is soft. Drain, cool and reserve.
4. Add 2-3 rosé ice cubes to a glass. Combine remaining 7½ ounces rosé, bourbon and 4 tablespoons simple syrup. Stir and pour over ice cubes. Garnish with candied orange peel. For a festive twist, add a cinnamon stick .

Tip: Simple syrup and candied orange peel can be made ahead of time. Store in an airtight container in the refrigerator for up to 5 days.



Recipe Courtesy of:
ALDI Test Kitchen