

# Negroni

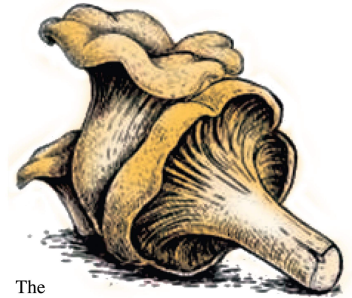
*the classic Italian cocktail*

*The Negroni is a classic Italian cocktail made with equal parts gin, Campari and sweet (red) vermouth, made over ice and stirred. It is rarely shaken. Classically it is garnished with a twist of orange peel. I think it is a wonderful cocktail to start a warm summer's evening. Add 1 to 3 parts of club soda to make it a spritz for a lighter version or to have as part of a brunch.*

1 oz (1 part) Gin  
1 oz (1 part) Campari  
1 oz (1 part) Sweet red Vermouth  
1 slice Orange peel

3 oz (3 part) Club Soda (optional)

1. Combine all ingredients in a glass with ice. Gently stir.
2. Garnish with orange peel and serve.
3. Optionally add 1 to 3 parts club soda for a spritz style cocktail



The  
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