



**REGINA'S
FARM KITCHEN®**

HALLOWEENIE-TINI

SERVING SIZE: 1 drink

INGREDIENTS:

4 tsp. Regina's Farm
Kitchen™ Cranberry
Orange Meyer Lemon
Artisan Fruit Spread

1.5 oz. lime juice, freshly
squeezed

4 oz. blood orange
liqueur (we recommend
Solerno® Blood Orange
Liqueur, or substitute
Cointreau® or Grand
Marnier®)

5 oz. vodka

1.5 tsp. rosewater

Ice

Hawthorne shaker

Optional garnish: orange
twist

Optional: dry ice on the
side (to create the mood)



HALLOWEENIE-TINI

This Halloween, mesmerize your adult-sized trick-or-treaters with this decadently hair-raising blood orange potion. Whip them up one at a time, or by the pitcher. But be careful. This martini-inspired cocktail might just sneak up on you.

SERVING SIZE: 1 drink

INSTRUCTIONS:

Squeeze the juice of one lime in the shaker and combine with RFK Cranberry Orange Meyer Lemon Artisan Fruit Spread and rosewater. Stir until well combined and the fruit spread is fully dissolved.

Add ice, vodka and blood orange liqueur to the shaker.

Shake vigorously and double-strain into a chilled martini glass. Garnished with a slice of blood orange, regular orange, orange peel or even a lime slice.



For other recipe ideas and to order, please reach out to us on social media or reginasfarmkitchen.com

