

Dill Aquavit Spritz

This cocktail can be made sweet or savory. It is a refreshing cocktail with a Scandinavian twist. Aquavit is a distilled spirit that is principally produced in Scandinavia. It has been produced since the 15th century, and is distilled from grain or potatoes and is flavoured with a variety of spices and herbs. Its defining flavor comes from caraway or dill, but is not uncommon to layer in botanicals such as fennel, anise, citrus peel, cardamom, and cumin.



2 ounces dill aquavit
3/4 ounce fresh lemon juice
splash simple syrup, to taste
3 ounces sparkling wine, like prosecco,

champagne, or club soda
1 sprig fresh dill, as garnish
1 slice fresh cucumber, as garnish

1. Prepare your glass: Fill a wine glass or tall tumbler with ice.
2. Add the aquavit, lemon juice, and simple syrup to a cocktail shaker filled with ice. Shake well for 10 seconds.
3. Strain the liquid into your ice-filled glass.
4. Top the drink with your sparkling wine or club soda. Stir gently to mix the ingredients.
5. Garnish: Slap the fresh dill sprig on your hand once to releases the oils. Fold cucumber slice to release juice and place it in the drink.

NOTE: If you prefer a dry, savory drink, you can skip the simple syrup. Just mix the aquavit and lemon juice with club soda. Top with a splash of dill pickle brine (about a teaspoon) for an extra tangy kick!