

Cocktail / Mocktail – Orange Cranberry Mimosa

Ingredients:

- *Optional* - Orange Slice and Sugar for a Sugared Rim
- 1 oz. Orange Juice
- 2 oz. Sweetened Cranberry Juice
- 2 oz. Sparkling Apple Cider or Sparkling Wine of Choice
- Pinch of ground cinnamon
- *Optional* - Fresh cranberries, Cinnamon stick and/or rosemary sprig for garnish

Note: Depending on the type of drink you prefer, you can choose a Brut Champagne or Prosecco for a less sweet/drier drink. A sparkling Moscato / Asti will give a sweeter variation. You can also substitute the sparkling apple cider for a citrus soda like sprite.

Scale of sweet to dry wines: Asti -> Dry -> Extra-Dry -> Brut -> Extra Brut

Optional step 1: Pour some sugar onto a small plate that is a bit wider than the rim of the glass you are using. Rub the rim of the glass with a slice of orange to get it wet. Flip the glass over into the sugar and turn it a bit to get the rim nice and sugary!

Step 2: Combine the orange juice, cranberry juice, and sparkling cider or wine to the glass.

Step 3: Top with a pinch of cinnamon and garnishes.