

Bourbon-Pepper Bellinis

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Servings: 6

1 1/2 cups frozen peaches, thawed

1/2 cup bourbon

3 tablespoons sugar

sparkling wine

black pepper

In a blender, puree the peaches, bourbon and sugar until smooth.

Divide the mixture among six flutes.

Top with sparkling wine.

Sprinkle with black pepper.

Per Serving (excluding unknown items): 71 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 6g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1/2 Other Carbohydrates.

Beverages

Per Serving Nutritional Analysis

Calories (kcal):	71	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	100.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	trace
Total Fat (g):	0g	Folacin (mcg):	0mcg
Saturated Fat (g):	0g	Niacin (mg):	trace
Monounsaturated Fat (g):	0g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	0g	Alcohol (kcal):	46
Cholesterol (mg):	0mg	% Refused:	n n%
Carbohydrate (g):	6g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	0g	Lean Meat:	0
Sodium (mg):	trace	Vegetable:	0
Potassium (mg):	trace	Fruit:	0
Calcium (mg):	trace	Non-Fat Milk:	0

