

Cranberry Kir Royale

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Servings: 8

1/4 cup water
3 tablespoons sugar
1/2 cup leftover whole-berry
cranberry sauce
3/4 cup vodka
4 cups dry Prosecco or sparkling
wine, chilled

In a small saucepan over medium heat, combine the water and sugar. Cook for 5 minutes or until the sugar melts. Remove from the heat. Stir in the cranberry sauce. Let cool.

Stir in the vodka. Pour the mixture into a bowl. Cover and refrigerate for four days.

Strain the mixture through a cheesecloth-lined sieve into a small jar. Discard the solids. Cover the jar with an airtight lid. Chill until ready to use.

To make cocktails, spoon two tablespoons of the cranberry liqueur into each of eight champagne flutes. Top each flute with 1/2 cup of wine.

Serve immediately.

Leftover cranberry sauce helps concoct a lightly sweet homemade cranberry liqueur in this twist on a classic French cocktail. Allow four days to steep the liqueur. Garnish with cranberries, if you like.

Per Serving (excluding unknown items): 66 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 5g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1/2 Other Carbohydrates.

Beverages

Per Serving Nutritional Analysis

Calories (kcal):	66	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):	0mg
Monounsaturated Fat (g):	0g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	0g	Alcohol (kcal):	48
			0.0%

Cholesterol (mg):	0mg
Carbohydrate (g):	5g
Dietary Fiber (g):	0g
Protein (g):	0g
Sodium (mg):	trace
Potassium (mg):	1mg
Calcium (mg):	trace
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	0mg
Vitamin A (i.u.):	0IU
Vitamin A (r.e.):	0RE

% Daily Value*

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	0
Other Carbohydrates:	1/2

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 66 Calories from Fat: 0

% Daily Values*

Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium trace	0%
Total Carbohydrates 5g	2%
Dietary Fiber 0g	0%
Protein 0g	
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Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.