

Beverages

Showy Champagne Sparkler

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To make frozen fruit cubes: Freeze clusters of blueberries and raspberries in small ice cube trays.

Chambord black raspberry liqueur Champagne

Pour a 1-inch layer of the Chambord liqueur into the bottom of a champagne flute.

Gently trickle the Champagne down the inside of the glass so that it reposes luxuriously atop the liqueur.

Place a frozen fruit cube gently into the Champagne.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .