
Sparkling Rose` Lemonade

Fun Cooking

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Servings: 6

- 1 tablespoon pink peppercorns**
- 2 teaspoons sugar**
- 1 teaspoon finely grated lemon zest**
- 2 1/4 cups pink lemonade, chilled**
- 3/4 cup gin**
- 1 bottle (750-ml) sparkling rose' wine, chilled**

In a shallow bowl, combine the peppercorns, sugar and lemon zest. Smash with the back of a wooden spoon until the peppercorns are crushed.

Moisten the rims of tall glasses with a little lemonade, then dip in the peppercorn mixture.

In a pitcher, combine the lemonade, gin and the sparkling wine. Pour the lemonade into the glasses.

Beverages

Per Serving (excluding unknown items): 124 Calories; trace Fat (1.0% calories from fat); trace Protein; 13g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 1/2 Other Carbohydrates.