

Winter Champagne Cocktail

www.today.com

*1 ounce freshly squeezed
clementine juice
1 large peel clementine
2 dashes orange bitters
4 ounces sparkling wine
(champagne or Prosecco),
chilled
1 sprig rosemary*

In a champagne flute or coupe, add the citrus juice.

Squeeze the citrus peel to express the oils around the rim of the glass. Drop the peel into the glass.

Add the bitters and the rosemary sprig.

Pour into the chilled bubbly.

*Grapefruit juice or orange
juice work equally well in
this drink.*

Per Serving (excluding unknown items): 11 Calories; 1g Fat (33.1% calories from fat); trace Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat.