

Blood Orange Mimosas

Difficulty: Easy | Prep Time: 10 min | Serves: 8

Recipe by Draeger's Viognier

- 2 cups fresh blood-orange juice (from about 8 oranges)
- 1/3 cup Grand Marnier or other orange-flavored liqueur
- 1 tablespoon plus 1 teaspoon sugar



Preparation:

Stir together juice, liqueur, and sugar in a 2-quart pitcher until sugar is dissolved. Chill until cold, about 1 hour. Slowly pour in chilled Prosecco, stirring to combine. Serve immediately.

The Restaurant at Draeger's