

Blood Orange Mimosas

Difficulty: Easy

Prep Time: 1 hour

Serves: 8

Ingredients

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



- 1 (750-ml) bottle Prosecco, chilled well

Instructions

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.

Attribute: Draeger's Markets

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