

# Pomegranate Mimosas

A festive twist on a classic sparkling cocktail!

Prep Time: 5 mins

Total Time: 5 mins

Servings: 6 - 8 drinks

Calories: 83kcal

## Ingredients

- 1 lime or orange, sliced
- 3 Tbsp granulated sugar
- 1 750ml bottle of champagne or sparkling dry wine (**can use sparkling cider to make alcohol free**)
- 2 cups pomegranate juice
- 1/2 cup pomegranate seeds (optional)
- sprigs of fresh rosemary (optional)

## Instructions

1. Run the sliced lime around the rim of each champagne glass.
2. Add sugar to a shallow dish and dip the rim of the glass into the sugar.
3. Fill glasses 2/3 to 3/4 of the way full of champagne. Fill the glasses the rest of the way with pomegranate juice.
4. If using, garnish drinks with a spoonful of pomegranate seeds and a sprig of fresh rosemary.

## **Notes**

For the best flavor, choose a dry Brut champagne or dry prosecco or cava.