



## HOLIDAY BRUNCH GATHERING

### **Blood Orange–Pomegranate Mimosa**

No brunch is complete without a mimosa (at least that's how we feel). We add a touch of elegance to the familiar cocktail by using blood orange juice and pomegranate juice and then garnishing each glass with pomegranate seeds, an orange wheel, and a fresh mint sprig. Everyone is sure to want seconds.

#### MAKES 4 COCKTAILS

4 oz fresh blood orange juice

4 oz pomegranate juice

$\frac{3}{4}$  oz Campari

1 bottle (750 ml) Champagne, Prosecco, or sparkling wine, chilled

#### For garnish

4 thin blood orange slices

A small handful of pomegranate seeds

4 fresh mint sprigs

Put 4 champagne flutes into the freezer at least 15 minutes before serving.

Combine the orange juice, pomegranate juice, and Campari in a stirring glass or small pitcher and stir well. Remove the flutes from the freezer and divide the mixture evenly among them. Top with the Champagne. Garnish with the orange slices, pomegranate seeds, and mint sprigs and serve.

