

Cranberry Shrub with Sparkling Wine

A recipe from the owner of The Mixing Glass, Costa Mesa, CA

Internet address:



1/2 ounce Shrub & Co. cranberry shrub mix

1/4 ounce simple syrup

5 ounces sparkling wine, on the dry side, rather than sweet

a sprig of fresh rosemary

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 1

1. Prepare simple syrup based on how many servings you'll want to have available. Chill. [Simple Syrup: 1 cup sugar to 1 cup water - pour into jar with a good tight screw-top, shake vigorously and chill. It is not necessary to boil the simple syrup.]
2. Chill the sparkling wine and the Shrub & Co. cranberry elixir.
3. Into a champagne flute pour the cranberry mixture, then the simple syrup. Add sparkling wine, and a sprig of rosemary. Serve immediately.

Notes: The sweetness of this drink will depend on how sweet the sparkling wine is. The rosemary seems to create some kind of crazy foaming action with the sparkling wine, so add the wine very slowly - much slower than you would usually do with any sparkling wine to a champagne flute. If you add the sparkling wine first, then submerge the rosemary sprig, it will foam up immediately. Don't tell me I didn't tell you!

Per Serving (excluding unknown items): 129 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 6g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Other Carbohydrates.