
Sparkling Amaretto Sours

Phillis Carey class, Sept. 2018



Servings: 2

NOTE: This simple syrup is more concentrated (more sugar to water). And you don't use all of the simple syrup to make these 2 drinks.

1. SIMPLE SYRUP: Combine water and sugar in a small saucepan. Heat over medium heat and bring to a boil, stirring occasionally until sugar dissolves. Set aside to cool.

2. GLASSES: Combine 1/2 cup sugar with lemon and lime zests on a small plate. Rub each glass rim with the reserved lemon half, then coat the rim with the sugar/zest mixture.

3. THE DRINK: In a small pitcher, combine Prosecco, Amaretto, lemon juice and 1/2 cup of the simple syrup concentrate. Pour over ice in the prepared glasses and serve immediately. If you want to be particularly festive, buy Luxardo cherries (amazon) and add one to each glass.

SIMPLE SYRUP CONCENTRATE:

1/2 cup water

1 cup sugar

AMARETTO SOUR:

1/2 cup sugar, for glass rims

zest of 2 limes, for glass rims

zest of 2 lemons, for glass rims

4 tablespoons fresh lemon juice

Reserve one lemon half to use for glasses

3/4 cup Prosecco, chilled

2 tablespoons amaretto

4 tablespoons simple syrup, from recipe above

Ice

Per Serving (excluding unknown items): 275 Calories; 0g Fat (0.0% calories from fat); trace Protein; 65g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Fruit; 4 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com