Orange Sparkler

Altered slightly from a Sunkist Growers recipe by Robert Danhi.
Internet Address:



Kind of like a mimosa, but better in every way

FOR BRANDY SYRUP:

1/2 cup orange juice, from Cara Cara oranges, or Navels

1/2 tablespoon orange zest

1/3 cup granulated sugar

1/4 cup water

1/4 cup brandy, or cognac

FOR EACH DRINK:

1 1/2 ounces brandy syrup

5 ounces sparkling wine, Champagne, or other type of white sparkling wine

1 piece orange section

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

Servings: 2

1. In a medium-sized, heavy saucepan (taller rather than wider if possible) add the orange zest, orange juice, sugar, water and brandy and bring to a boil. Reduce heat and simmer for about 10 minutes until mixture has reduced about 40-50%, stirring frequently with a wire whisk (be careful it doesn't boil over). Allow to cool, then strain mixture into a small jar and chill. The mixture will keep for several days.
2. In each tall champagne flute add the brandy syrup, sparkling wine, then the fresh orange segment. Serve.

Per Serving (excluding unknown items): 329 Calories; trace Fat (0.9% calories from fat); 1g Protein; 53g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1 Fruit; 2 Other Carbohydrates.