

Ruby Red Grapefruit-St. Germain Mimosas

a recipe from www.maureenabood.com

I first tasted a cocktail mixing grapefruit and St. Germain in Chicago. The Beard nominated Violet Hour does it, and everything else, so well. As does the bar in the Public hotel. Whether you are celebrating an Easter brunch this weekend, or just looking for something special and a little different anytime you're celebrating, the pink hue of this drink along with the citrus-floral element, and of course the bubbles, will make your day. Be sure all elements of the drink are ice cold, and be sure to make the mimosas right before serving them so the bubbles stay bubbly and the ice doesn't dilute the flavors too much. If you are making these for a very small group, the grapefruit and St. Germain could be shaken with ice, then splashed with the bubbly in the glass.

3 parts ruby red grapefruit juice, chilled

2 parts champagne, prosecco, or other sparkling wine, chilled

1 part St. Germain, chilled

White sanding sugar to rim the glasses (optional)

Citrus wedge (grapefruit, orange, lemon or lime; optional)

If rimming your glasses with sugar, place the sanding sugar on a small, flat plate. Rub the rims of the glasses with a citrus fruit wedge, then immediately dip the rim into the sugar.

Pour the grapefruit juice into a pitcher filled with ice. Add the St. Germain and stir. Immediately pour into the serving glasses and top with champagne. Cheers!