



**REGINA'S
FARM KITCHEN®**

CRANBERRY SPARKLER ARTISAN COCKTAIL

SERVING SIZE: multiple

INGREDIENTS:

1 bottle chilled champagne (Prosecco works well, too)

1 oz. Cointreau®

1 jar Regina's Farm Kitchen™ Cranberry Orange Meyer Lemon Artisan Fruit Spread

Frozen cranberries

Optional: orange and/or Meyer lemon curls



CRANBERRY SPARKLER ARTISAN COCKTAIL

This sparkingly contemporary twist on the classic mimosa will delight family and friends at Thanksgiving Brunch, on Christmas morning or anytime a tasty toast is required. It'll be a toast they never forget.

SERVING SIZE: multiple

INSTRUCTIONS:

Drop 1 tablespoon RFK Cranberry Orange Meyer Lemon Artisan Fruit Spread into each champagne flute. Pour 1 ounce Cointreau over the marmalade. Pop the cork on the chilled champagne (or Prosecco) and slowly pour over the marmalade and Cointreau.

Top with 1–2 frozen cranberries.

Optional: place an orange or lemon curl in each glass for zest and eye appeal.



For other recipe ideas and to order, please reach out to us on social media or reginasfarmkitchen.com

