

Poinsettia Mimosas

Better Homes and Gardens Magazine
www.Bhg.com/recipes

Servings: 12

3 tangerines (optional)
maraschino cherries (optional)
3 cups cranberry juice, chilled
1/4 cup Triple Sec or other orange
liqueur (or orange juice)
2 tablespoons maraschino cherry juice
(or grenadine syrup)
1 bottle (750 ml) champagne, chilled

If using tangerines, use a vegetable peeler or a thin, sharp knife to thinly peel the tangerines (refrigerate the fruit for another use). Trim the peel to form six-inch-long spirals. Place a spiral in each chilled champagne glass (or set the spirals aside to add to the rims). If desired, place one or two maraschino cherries in each glass.

In a glass pitcher, combine the cranberry juice, Triple Sec and maraschino cherry juice.

For each serving, pour about 1/4 cup of the cranberry juice mixture into each champagne glass. Add about 1/4 cup of champagne, filling the glass nearly to the top. Gently stir with an up-and-down motion to mix the drink without destroying the carbonation of the champagne.

Start to Finish Time: 10 minutes

Sparkling apple juice OR one 32-ounce bottle of carbonated water or lemon-lime carbonated beverage can be substituted for the champagne.

Per Serving (excluding unknown items): 38 Calories; trace Fat (1.5% calories from fat); 0g Protein; 9g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Fruit.

Beverages

Per Serving Nutritional Analysis

Calories (kcal):	38	Vitamin B6 (mg):	trace
% Calories from Fat:	1.5%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	98.5%	Thiamin B1 (mg):	trace
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg):	trace

Saturated Fat (g): trace
Monounsaturated Fat (g): trace
Polyunsaturated Fat (g): trace
Cholesterol (mg): 0mg
Carbohydrate (g): 9g
Dietary Fiber (g): trace
Protein (g): 0g
Sodium (mg): 1mg
Potassium (mg): 11mg
Calcium (mg): 2mg
Iron (mg): trace
Zinc (mg): trace
Vitamin C (mg): 22mg
Vitamin A (i.u.): 3IU
Vitamin A (r.e.): 0RE

Niacin (mg):
Caffeine (mg): 0mg
Alcohol (kcal): 2
% Refused: 0 0%

Food Exchanges

Grain (Starch): 0
Lean Meat: 0
Vegetable: 0
Fruit: 1/2
Non-Fat Milk: 0
Fat: 0
Other Carbohydrates: 0

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 38 **Calories from Fat:** 1

% Daily Values*

Total Fat	trace	0%
Saturated Fat	trace	0%
Cholesterol	0mg	0%
Sodium	1mg	0%
Total Carbohydrates	9g	3%
Dietary Fiber	trace	0%
Protein	0g	
<hr/>		
Vitamin A		0%
Vitamin C		37%
Calcium		0%
Iron		1%

* Percent Daily Values are based on a 2000 calorie diet.