Ginger-Saffron Sparkler

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Servings: 1

sparkling wine

squeeze lemon

1/2 cup honey 1/2 cup water 1 knob (four inch) ginger, peeled and chopped 1 large pinch saffron 2 tablespoons gin

twist of lemon (for garnish)

In a saucepan, combine the honey and water and bring to a simmer.

Add the ginger and saffron, crumbling it between your fingers. Let cool completely; strain.

To make one cocktail: shake one tablespoon of the ginger-saffron syrup with gin in a shaker filled of ice.

Strain into a flute and top with sparkling wine and a squeeze of lemon.

Garnish with a twist, if desired.

Per Serving (excluding unknown items): 614 Calories; trace Fat (0.7% calories from fat); 1g Protein; 145g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 16mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fat; 9 1/2 Other Carbohydrates.

Beverages

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Cholesterol (mg): Carbohydrate (g):	0mg 145g	Food Exchanges	
Polyunsaturated Fat (g):	trace	% Dofuso	n n%
Monounsaturated Fat (g):	trace	Alcohol (kcal):	73
(6)		Caffeine (mg):	0mg
Saturated Fat (g):	trace	Niacin (mg):	1mg
Total Fat (q):	trace	Folacin (mcg):	7mcg
% Calories from Protein:	0.8%	Riboflavin B2 (mg):	.1mg
% Calories from Carbohydrates:	98.5%	Thiamin B1 (mg):	0mg
% Calories from Fat:	0.7%	Vitamin B12 (mcg):	0mcg
Calories (kcal):	614	Vitamin B6 (mg):	.1mg

Dietary Fiber (g):	1g	Grain (Starch):	1/2
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	16mg	Vegetable:	0
Potassium (mg):	197mg	Fruit:	0
Calcium (mg):	21mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	0
Zinc (mg):	1mg	Other Carbohydrates:	9 1/2
Vitamin C (mg):	3mg		
Vitamin A (i.u.):	19IU		
Vitamin A (r.e.):	2RE		

Nutrition Facts

Servings per Recipe: 1

Amount Per Serving				
Calories 614	Calories from Fat: 4			
	% Daily Values*			
Total Fat trace	1%			
Saturated Fat trace	1%			
Cholesterol 0mg	0%			
Sodium 16mg	1%			
Total Carbohydrates 145g	48%			
Dietary Fiber 1g	4%			
Protein 1g				
Vitamin A	0%			
Vitamin C	5%			
Calcium	2%			
Iron	9%			

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