

Sparkling Rosemary-Peach Cocktails

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Servings: 8

3/4 cup water

1/2 cup sugar

1 sprig (3 inch) rosemary

2 ripe peaches, peeled and cut into 1-inch pieces

1 bottle (750 ml) Champagne or sparkling wine

In a small saucepan, combine the water, sugar and rosemary. Bring to a boil.

Remove from the heat and cool to room temperature. Strain the rosemary syrup in a sieve over a bowl. Discard the solids.

Cover and chill at least 1 hour.

In a blender, place the rosemary syrup and peaches. Process until smooth.

Strain the mixture through a sieve over a bowl.

Cover and chill at least 4 hours.

Spoon about two tablespoons of peach syrup into each of eight champagne flutes.

Top each serving with about 1/3 cup of Champagne.

Per Serving (excluding unknown items): 50 Calories; trace Fat (1.1% calories from fat); trace Protein; 13g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 1 Other Carbohydrates.