



FARMERS MARKET

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Mimosas

Ingredients

The best Champagne for mimosas isn't actually Champagne. For mimosas, opt for less-expensive Cava or Prosecco. Cava is from Spain and Prosecco is from Italy, but they're both delicious dry sparkling wines that mix well with juice. Cold, fresh orange juice is best for mimosas. If you're buying orange juice at the store, opt for high-quality, not from concentrate, pulp-free orange juice. I don't mind pulp when I'm sipping orange juice on its own, but the pulp makes a mess when it mixes with bubbly.

The perfect ratio of sparkling wine to orange juice is up to you. My suggestion? Start with the 50/50 ratio suggested below and adjust from there. I make my mimosas with 2 parts sparkling wine and 1 part orange juice—they're light, fizzy, and pack a punch. That's how we made them when I was a bartender. If you like sweeter, more juicy mimosas, start with a 50/50 ratio and add more orange juice if desired. After some delicious experimentation, you'll know exactly how you like your mimosas!

Mimosa Variations ~

Basic mimosas are made with orange juice, and there's nothing wrong with a good thing. If you want to change them up, though, choose any of the following juices instead!

- Cranberry juice ("Poinsettia")
- Grapefruit juice ("Megmosa")
- Peach purée ("Bellini")
- Pineapple juice
- Pear nectar
- Pomegranate juice
- Apple cider

Credit: cookieandkate.com