

Apple Cider Mimosa

with Rosemary

Mimosa, the classic pre-brunch beverage of fresh squeezed orange juice and sparkling wine, is getting a twist here. This version embraces our apple growing heritage with both fresh apple cider and hard cider for fizz.



The
Carriage House
Cooking School

1/4 cup sugar
1/2 teaspoon ground

8 ounces hard cider, well chilled
6 ounces apple cider, well chilled

2 long sprigs rosemary

*Makes 2 mimosas

1. Combine the sugar and ground cinnamon on a plate and mix well with a fork, evenly dispersing the cinnamon.
2. Dip the lip of the glasses in a little bit of water and then dip onto the cinnamon sugar to rim the glass, like salting a margarita glass.
3. Pour the hard cider into the two glasses and then top with an equal amount of apple cider in each glass.
4. Garnish with a sprig of rosemary that you have slightly bruised.