

# Champagne Cocktails



FROM THE KITCHEN OF

**DEBBIE MACOMBER**

Champagne cocktails are the perfect way to say goodbye to 2020, and welcome 2021 with open arms. Pick your favorite one to try - or try them all! They all serve 2, which is perfect for smaller New Year's Eve celebrations.

**Makes 2 Drinks Each**

## Ingredients

### Champagne Punch

- 1 ounce Triple Sec
- 1 ounce raspberry or plain vodka
- 2 ounces pineapple juice
- 3 ounces ginger ale
- 8 - 10 raspberries
- Champagne

### Pomegranate-Orange Fizz

- 6 mint leaves, plus extra for garnish
- 1 ounce Grand Marnier
- 3 ounces pomegranate juice
- 2 ounces orange juice
- 2 tablespoons pomegranate seeds
- Champagne
- 2 orange slices

### Champagne Grape Sparkler

- 8 - 10 grapes, frozen
- 4 oz sparkling white grape juice
- Champagne

## Directions

### Champagne Punch

In a cocktail shaker or a mason jar, stir together the Triple Sec, vodka, pineapple juice and ginger ale. Divide into two champagne flutes, then add the raspberries. Top with Champagne.

### Pomegranate-Orange Fizz

In a cocktail shaker or a glass jar, use a muddler to bruise the 6 mint leaves with the Grand Marnier. Stir in the pomegranate and orange juices. Fill each Champagne flute with 1 tablespoon pomegranate seeds. Divide the juice mixture between the two glasses, then top with Champagne. Garnish with an orange slice and extra mint leaves.

### Champagne Grape Sparkler

Divide the frozen grapes into each Champagne flute, then the juice. Top with Champagne.