



Trend – Natural Spirits

Sparkling Sweet Orange Spritzers

A happy way to start a new you

Crushed ice or ice cubes

1/2 cup blood orange juice

1/4 cup Cara Cara orange juice

Choose: club soda; sparkling mineral water; bubbly probiotic drink
or Prosecco

Garnish: blood orange slices; mint sprigs

natural maraschino cherries with stems

For Each Glass:

- Measure the glass size to calculate the amount of juice needed. Typical champagne glasses have a narrow shape, but any favorite glass can be used, just adjust the quantity of liquids.
- Fill the glass half full with crushed ice or ice cubes.

- Pour in blood orange juice to fill about half the glass.
- Add orange juice, using about half of that amount.
- Right before serving, top it off with a bubbly drink of your choice.
- Serve garnished with a sprig of mint and a natural maraschino cherry.
- Yield: one fresh juice spritzer

Cook's Note: Look for maraschino cherries without red dye or corn syrup.

About the Recipe: Enjoy the refreshing fizz of a non-alcoholic drink for a quick break. Orange juice is a great source of vitamin C and provides some potassium and thiamin. Blood oranges and Cara Cara oranges are available in January in many stores. Blood oranges add a sweet flavor and blushing pink color to any spritzer.