



# Clementine Mimosa Mocktail

SERVES: 5-6

PREP TIME: 15 MINUTES

## Clementine Mimosa Mocktail

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| <ul style="list-style-type: none"><li>▪ 8-10 clementines</li><li>▪ 2 ruby red grapefruits</li><li>▪ 3 tablespoons cane sugar</li></ul> | <ul style="list-style-type: none"><li>▪ 3 cups sparkling water, chilled</li><li>▪ Additional sugar and clementines, for serving</li></ul> |
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- 01 Start by juicing the clementines and grapefruits. This should yield approximately 1 1/2 cups clementine juice, and 1 cup grapefruit juice, depending on how ripe they are. Add both the clementine and grapefruit juice to a large pitcher, then add the cane sugar. Stir with a wooden spoon or whisk until the sugar is dissolved.
- 02 Slowly add the sparkling water, gently stirring to combine. Pour into glasses and enjoy immediately.

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*Optional:* Serve each Clementine Mimosa with a sugared rim by mixing 4 tablespoons sugar with the zest of 1 clementine.

Slice a cheek from the zested clementine, and gently rub it around the rim of each glass. Dip the glasses in the sugar mixture, then serve filled with the mimosa.

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