
HOLIDAY IN VENETO

*Prosecco has been hailed the new bubbly. From the hills of Veneto, Italy, prosecco wines are unpretentious, cheery and sparkling. They are wonderful to sip, but are perfectly at home in festive holiday cocktails and punches. The following recipe is adapted from a recipe created by Mixologist Bradley Dawson at **Belly Timber** in SE Portland, and serves 6 pleased guests after a long day of skiing in the snowy Italian Alps...(or maybe just riding their bikes over to your house in the rain).*

Ingredients:

1 (750 ml)	Prosecco, bottle of
12	Sugar cubes
24 dashes	Jamaican Bitters (recipe in our House-Made Mixers section)
6 T	LOFT Tangerine Cello
6 strips	Lemon rind (thin)

Directions:

1. Place 2 sugar cubes in the bottom of 6 champagne flutes. Soak sugar cubes with 4 dashes of bitters per glass.
2. Slowly fill flutes with prosecco. When the fizz subsides, slowly pour 1 T LOFT Tangerine Cello into each glass.
3. Garnish with a strip of lemon rind.

