

SPARKLING ROSEMARY BERRY SANGRIA



## **ON-TREND: SEASONAL BEVERAGES**

## **INGREDIENTS (4 SERVINGS)**

## 4 each Rosemary Sprigs, fresh 1 Tbsp. Agave Nectar or Honey 1/4 cup Sugar, granulated 1 bottle Sparkling Wine, chilled

16 oz. Simplot Classic® Pacific Berry Blend

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## **PREPARATION**

 Brush each sprig of rosemary with agave or honey and dip into sugar until well coated. Place onto parchment paper lined tray until sugar dries. Combine one bottle of sparkling wine with Simplot Classic® Pacific Berry Blend and rest 10 minutes. Pour into glasess and and finish each with a sprig of sugared rosemary.