



Pomegranate Sparkler Cocktail

For a nonalcoholic version of this, substitute sparkling cider for the prosecco.

3 qt. water

18 tea bags (We used Red Zinger.)

12 cups pomegranate juice

3 cups pineapple juice

3 bottles (750 ml) chilled prosecco

1. In a large saucepan, bring the water to a boil. Add the tea bags and steep for 7 minutes.
2. Discard the tea bags and add the pomegranate juice and pineapple juice. Refrigerate until well chilled.
3. Just before serving, add the prosecco. Serve over ice.

Makes 9 quarts

Total time: 25 minutes (plus chilling)

Per cup: 110 calories, 0 g fat (0 g saturated), 1 g protein, 16 g carbohydrates (0 g fiber),
0 mg cholesterol, 14 mg sodium

