



THE GINGERSNAP FIZZ



INGREDIENTS:

1/2 cup sugar

1/2 cup water

2 Tbsp ginger root, peeled and grated

2 Tbsp lemon zest

1 bottle Woodbridge by Robert Mondavi Brut Sparkling wine, chilled

1 lemon, finely sliced (garnish)

Candied ginger (garnish)

PREPARATION:

1. To make the simple syrup: In a small saucepan, heat the sugar, water, ginger, and lemon zest. Bring to a boil and reduce heat to low, simmering until slightly thickened. Strain through a fine-mesh sieve and cool.
2. Pour about 1/4 cup sparkling wine into a champagne flute. Add about 1 Tbsp syrup. Garnish with a lemon slice or a piece of candied ginger.

Serve with Homemade Pumpkin Spiced Doughnuts.

Recipe by Candice Kumai, author of Pretty Delicious

WOODBRIDGE.
by ROBERT MONDAVI