



Ginger Prosecco

Makes four cocktails

1/3 cup water
1/3 cup sugar + ¼ cup for the glass rims
1 – 1 inch piece of fresh ginger – peeled and quartered
½ of a lemon
Prosecco or any other sparkling wine
Raspberries

Place the 1/3rd cup of sugar, water and ginger in a small pot. Stir until the sugar is dissolved. Work on low heat. Stop stirring once the sugar is dissolved and simmer the syrup for about 5 minutes. Turn off the heat and let it cool down as it steeps. Strain the syrup once it is cool.

Place the remaining sugar in a food processor or blender. Pulverize the sugar. Do not use powdered sugar for this step as it contains cornstarch. Transfer the processed sugar to a small, flat plate.

Wet the rim of your glass with the lemon and coat it with the sugar by dipping it into the plate and rotating it.

Pour ½ ounce of syrup into each glass. Add 2 raspberries and top off with the Prosecco or sparkling wine.

Enjoy!

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