

## Steal the Show! How to Make the Bright Green Grinch Mimosa (Easy 4-Ingredient Recipe)

The Grinch Mimosa: Your Ultimate Green Christmas Cocktail for a Festive Brunch



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### INGREDIENTS

Swaps and Notes:

For a Mocktail: Replace the Champagne/Prosecco with sparkling white grape juice or sparkling cider.

Omit the Midori and replace it with 2 oz of a non-alcoholic green syrup (like a green apple or lime syrup) and adjust sweetness to taste.

Sparkling Wine: If you don't have Champagne or Prosecco, Cava or another dry sparkling wine is a great substitution.

The Rim: For a little extra flavor, you can mix in a small pinch of lime zest with the red sanding sugar.

Scaling Up: To make a pitcher, simply multiply the Midori and Pineapple Juice by the number of servings you need, mix those two ingredients together, and then pour a few ounces into each sugar-rimmed glass. Top with the sparkling wine just before serving. Never pre-mix the sparkling wine.

### DIRECTIONS

1. Follow these simple steps for the perfect festive pour.
2. Step 1: Prepare the Rim: Place the red sanding sugar on a small, flat plate.
3. Run a lime wedge around the entire rim of your champagne flute or coupe glass to moisten it.
4. Dip the moistened rim lightly but evenly into the sanding sugar, rotating the glass until the rim is fully coated.
5. Step 2: Build the Drink: Carefully pour 1 oz of pineapple juice into the bottom of the prepared glass.
6. Next, pour in 2 oz of : Midori (melon liqueur).
7. Slowly top the drink with 3 oz of cold : Champagne or Prosecco. Pouring slowly will help keep the bubbles intact and prevent overflow.
8. Step 3: Garnish and Serve: Drop a maraschino cherry into the glass. This is the Grinch's little "heart" that grew three sizes!
9. Serve immediately while the drink is cold and fizzy.

### SWAPS & NOTES

Champagne or Prosecco 3 oz A dry or brut sparkling wine works best to balance the sweetness of the Midori.

Midori (Melon Liqueur) 2 oz This is the key to the bright green color.

Pineapple Juice 1 oz Use 100% juice for the best flavor and balance.

Red Sanding Sugar 1-2 Tbsp For the glass rim.

## TIPS FOR SUCCESS

**Keep It Cold:** Start with all your ingredients well-chilled-especially the sparkling wine.

The colder they are, the slower the ice melts (if you use any) and the longer the drink stays fizzy.

**Rim Prep is Key:** Don't use too much lime juice on the rim, or the sugar will clump and slide off.

**Add Flair:** For extra holiday fun, use a small, festive garnish like a candy cane stirrer or a lime peel cut into a star shape.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/steal-the-show-how-to-make-the-bright-green-grinch-mimosa-easy-4-ingredient-recipe/>