

## Steal Christmas Brunch: The Ultimate Grinch Mimosa Recipe (Festive & Fizzy)

The Grinch Mimosa: The Bright Green, Festive Cocktail Your Holiday Party Needs



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### INGREDIENTS

List This recipe is designed to be made per glass for maximum freshness, but you can easily scale it up for a batch. IngredientAmount (Per Glass)

### DIRECTIONS

1. Steps for the : Recipe
2. Follow these quick steps to craft your festive cocktail:
3. Prep the : Rim:
4. Pour the red sanding sugar onto a small, flat plate. Take a slice of lemon or lime and run it around the rim of your champagne flute to moisten it. Gently dip the rim into the sanding sugar, rotating the glass until the entire rim is coated in a festive red glow.
5. Add the : Base:
6. 1 oz of chilled pineapple juice
7. into the rimmed glass, followed by the
8. 2 oz of Midori
9. Top it : Off:
10. Slowly pour the
11. 3 oz of chilled champagne or prosecco
12. over the mixture. It should gently combine on its own.
13. Garnish and : Serve:
14. Drop a single
15. maraschino cherry
16. into the bottom of the glass-this is the Grinch's heart, growing three sizes in the glass! Serve immediately.

### SWAPS & NOTES

Midori (Melon Liqueur)2 oz (60ml)This is essential for the color and the signature sweet melon flavor.

Pineapple Juice 1 oz (30ml) Use chilled, 100% juice for the best flavor.

Champagne or Prosecco 3 oz (90ml) Use a chilled Brut or Extra Dry to balance the sweetness of the liqueurs and juice.

Red Sanding Sugar 2 Tbsp (for rimming) Look for a vibrant red for the best Grinch "Santa suit" effect.

## TIPS FOR SUCCESS

**Keep Everything Cold:** For the best, fizziest results, ensure your champagne, Midori, and pineapple juice are thoroughly chilled before mixing.

A warm mimosa loses its sparkle quickly.

**The Right Glass:** A classic champagne flute or a coupe glass is best for showcasing the drink's vibrant color and preserving the bubbles.

**Start with the Base:** Always pour the liqueurs and juice first, then top with the sparkling wine.

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

Original recipe: <https://chefmaniac.com/steal-christmas-brunch-the-ultimate-grinch-mimosa-recipe-festive-fizzy/>