

Sweetheart Mimosa

¼ cup Cognac brandy
¼ cup superfine sugar
½ tsp aromatic bitters
¾ cup brut champagne, chilled
¾ cup pomegranate juice
6 pomegranate seeds

Champagne is the accepted standard when it comes to celebrating big things in a big way. This cocktail was invented one Valentine's Day to add extra romance to a classic libation. Needless to say, it was love at first sip.

YIELD – 2 cocktails

Pour the brandy and sugar into two separate small bowls. Dip the rims of two champagne flutes into the brandy and then into the sugar. Add three drops of the bitters into each flute and rotate to evenly coat their bases. Pour 3 ounces of the champagne into each flute and top off with pomegranate juice. Drop 3 of the pomegranate seeds into each flute and serve immediately.