

# Poinsettias

**Makes 8 servings.** Mimosas should take a back seat to this cocktail during the holiday season. It combines two of the most popular holiday staples --- cranberries and champagne. There's hardly a better way to start a Christmas celebration.

The original recipe called for 8 ounces of Cointreau (1 ounce per serving), which we found to be a bit too sweet.

**FOR 8 SERVINGS**, you'll need a total of:

**4 ounces Cointreau, triple sec or Grand Marnier, chilled**  
**8 ounces cranberry juice cocktail, chilled**  
**1 (750-ml) bottle champagne or other dry sparkling wine, chilled**

**PREPARE ORANGE TWIST GARNISH.** Using a vegetable peeler or small paring knife, remove the zest from the orange in long, 1/2-inch-wide strips, avoiding the bitter white pith.

**1 large orange**

**FOR EACH SERVING**, pour the Cointreau and cranberry juice into a champagne or martini glass.

**FILL** the glass with champagne.

**GARNISH** with an orange twist.

**A Champagne or martini glass**

**1/2 ounce Cointreau**  
**2 ounces chilled cranberry juice cocktail**  
**Fill with chilled Champagne**

**An orange twist**