



**REGINA'S**  
**FARM KITCHEN®**

## LEPRECHAUN MIMOSA

**SERVING SIZE:** 1 drink

**INGREDIENTS:**

1 shot of blue curacao

1 tbsp RFK

Orange Meyer Lemon  
Artisan Fruit Spread

½ cup extra-dry  
champagne, chilled

½ cup pulp-free  
orange juice, chilled

1 champagne flute

1 glass

**OPTIONAL:**

1 orange slice  
(we used a clementine)



# LEPRECHAUN MIMOSA

There's no better way to start your St. Patrick's Day than with a mimosa. But not just any mimosa. A sparkling Leprechaun Mimosa infused with Regina's Farm Kitchen Orange Meyer Lemon artisan fruit spread. It's lean. It's green. And it's quite lucky, too.

**SERVING SIZE:** 1 drink

## **INSTRUCTIONS:**

In the glass, infuse the RFK Orange Meyer Lemon artisan fruit spread and orange juice together. This will awaken the RFK fruit spread.

Pour one shot of blue curacao into the champagne flute. Slowly pour the RFK and orange juice mixture over the top. Then, gently pour the chilled, dry champagne and pour over the orange juice mixture. Avoid stirring, and watch the magic happen.

Top off your Leprechaun Mimosa with an orange slice.

Wear green, lift a toast (or two) to friends and family and be Irish for the day!



For other recipe ideas and to order, please reach out to us on social media or [reginasfarmkitchen.com](https://reginasfarmkitchen.com)

