



PEAR AND POMEGRANATE BELLINI

- 5 OUNCES PEAR BRANDY
- 3 OUNCES POMEGRANATE JUICE
- 1 (750 Milliliter) bottle prosecco, chilled
- ¼ cup pomegranate arils
- 1 Anjou pear thinly sliced.
- 1 teaspoon of Pomegranate Balsamic Vinegar

Combine brandy and pomegranate juice in a chilled glass pitcher. Gently stir in prosecco, arils, and pear, drizzle a little of the Pomegranate balsamic vinegar on top of drink just before serving.

To serve, pour into ice-filled glasses.

Serves 8