



VANILLA-FIG CHAMPAGNE SPARKLER

- ½ cup sugar
- 1/3 cup water
- ½ cup water
- ½ cup chopped dried figs
- 1 cinnamon stick
- 1 vanilla bean, split
- 1 teaspoon Fig balsamic vinegar
- ½ cup vodka
- 1 (750 milliliter) bottle champagne, chilled
- Cinnamon sticks

Combine sugar and water in a saucepan over medium-high heat. Stir in figs, 1 cinnamon stick, and vanilla bean; bring to a boil. Boil 3 minutes. Remove from heat; cover. Steep 30 minutes.

Strain through a sieve; cool. Combine fig mixture and vodka in a chilled glass pitcher. Gently stir in Champagne just before serving.

To serve, pour into ice-filled glasses; garnish with cinnamon sticks. Drizzle a little bit of balsamic vinegar in glass.

Serves 8