



-SWEETS & EATS-

-PROSECCO PLUM SMASH-

PREP TIME

5 mins

COOK TIME

N/A

SERVINGS

4

INGREDIENTS

1 bottle chilled prosecco
2 plums, diced plus extra for garnish
8 thyme sprigs, plus extra for garnish
juice of 1 lemon
4 tablespoons thyme simple syrup

Simple syrup:

½ cup sugar
½ cup water

INSTRUCTIONS

1. Place the water and sugar into a small saucepan. Bring to a simmer. Let simmer until the sugar has dissolved. Remove from heat and add thyme sprigs. Let cool completely. Once cooled, remove the thyme. Pour into a glass jar and chill until ready to use. Can keep in the refrigerator for one month.
2. In a cocktail shaker, muddle together two diced plums, juice of one lemon and four tablespoons of the simple syrup. (You can use a wooden spoon to do this). Add ice and shake well for 30 seconds.
3. Pour over ice in glasses evenly. Top with your favorite prosecco. Garnish with extra sliced plums and fresh thyme.

Enjoy y'all!

