



Cranberry Kir Royale



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



8

CALORIES



155 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 4 cups sparkling wine dry chilled
- ☐ 3 tablespoons sugar
- ☐ 0.8 cup vodka
- ☐ 0.3 cup water
- ☐ 0.5 cup whole-berry cranberry sauce leftover

Equipment

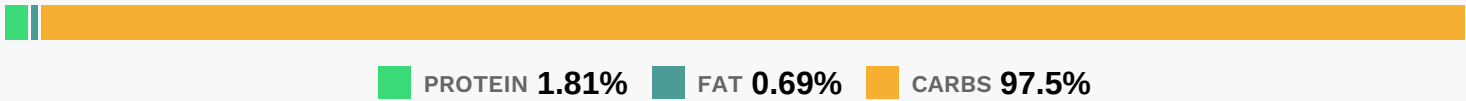
- ☐ bowl
- ☐ sauce pan

- ☐ sieve
- ☐ cheesecloth

Directions

- ☐ Combine 1/4 cup water and sugar in a small saucepan over medium heat. Cook 5 minutes or until sugar melts.
- ☐ Remove from heat; stir in cranberry sauce.
- ☐ Let cool. Stir in vodka; pour mixture into a bowl. Cover and refrigerate 4 days.
- ☐ Strain mixture through a cheesecloth-lined sieve into a small jar; discard solids. Cover jar with an airtight lid; chill until ready to use.
- ☐ To make cocktails, spoon 2 tablespoons cranberry liqueur into each of 8 champagne flutes. Top each with 1/2 cup wine.
- ☐ Serve immediately.

Nutrition Facts



Properties

Glycemic Index:10.64, Glycemic Load:3.14, Inflammation Score:-4, Nutrition Score:0.91869563771331%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Myricetin: 0.47mg, Myricetin: 0.47mg, Myricetin: 0.47mg, Myricetin: 0.47mg Quercetin: 0.42mg, Quercetin: 0.42mg, Quercetin: 0.42mg, Quercetin: 0.42mg

Nutrients (% of daily need)

Calories: 154.95kcal (7.75%), Fat: 0.04g (0.06%), Saturated Fat: 0g (0.01%), Carbohydrates: 12.93g (4.31%), Net Carbohydrates: 12.74g (4.63%), Sugar: 11.41g (12.68%), Cholesterol: 0mg (0%), Sodium: 9.77mg (0.42%), Alcohol: 15.07g (100%), Alcohol %: 11.24% (100%), Protein: 0.24g (0.48%), Potassium: 109.06mg (3.12%), Magnesium: 12.22mg (3.06%), Iron: 0.55mg (3.05%), Phosphorus: 19.52mg (1.95%), Vitamin B6: 0.03mg (1.3%), Calcium: 11.41mg (1.14%), Vitamin E: 0.16mg (1.09%), Copper: 0.02mg (1.06%), Vitamin B2: 0.02mg (1.05%)