



Always baked from scratch with a lot of love.

## Brandy Cocktail



With the party season in full swing I wanted to share this recipe for a great cocktail. It is a perfect drink to have at the ready to greet your guests as they arrive. Martha suggests serving it in a punch bowl but I prefer to serve it from my mom and dad's vintage martini pitcher using martini glasses instead of punch cups. I just love a stylish glass.

Enjoy.

### Ingredients

2 lemons, zest removed in strips with a vegetable peeler, plus juice  
2 oranges, zest removed in strips with a vegetable peeler, plus juice  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  vanilla bean, split and scraped  
14 ounces brandy  
1 bottle (750 ml) Prosecco  
Large ice ring (if you want to serve it as punch)

### Directions

Combine zests, sugar, and vanilla seeds. Muddle zests with a muddler or a wooden spoon to release the oils, and let sit 1 hour. Add juices, and stir to dissolve sugar; stir in brandy. Pour punch through a fine sieve into bowl (or pretty pitcher). Refrigerate at least one hour and up to overnight. Combine brandy mixture and Prosecco in your serving bowl/pitcher, add ice ring if using punch bowl. Serve immediately.