



Sparkling Fruit Bath

This is a great summertime sparkling “fruit salad” - and eruption of fresh fruits bathed in champagne! Perfect for the outdoors and for large groups of people.

1 Whole watermelon
6 Cups seasonal fruit, cut into bite-sized pieces (e.g. cantaloupe, pineapple, grapes, berries)
1 Bottle Ballatore

Marinating Recipe:

4 Cups citrus or other flavored vodka
2 Cups grand marnier
2 Cups simple syrup

Cut a watermelon in half. Scoop out watermelon flesh using a melon baller; discard all seeds. Scrape the insides, making a clean bowl. Set aside.

Prepare the marinating recipe by combining the vodka, Grand Marnier, and simple syrup; set aside. In a very large bowl, combine the watermelon balls and any seasonal fruit. Add the marinating mixture to the fruit, and let sit covered and refrigerated for at least two hours (best if overnight).

When ready to use, drain the fruit and place in the empty watermelon bowl. Immediately prior to serving, top off with sparkling wine and serve with forks.