## **Mimosas**

When Darren, my youngest son, Wally, my husband, Saraellen, my sister-in-law, and I went to Hawaii in 1985 we spent seven days on the American Cruise Ship. I was introduced to this drink. I never forgot how good it tasted and have been making Mimosas with breakfast ever since. Hawaii has introduced me to many excellent recipes which are included in this cookbook.

4 cups fresh squeezed orange juice

1 cup champagne

4 champagne glasses



Make orange juice and add champagne.

Serve in champagne glasses.

Yield: 4 servings

NOTE: Prepared orange juice can replace the fresh orange juice. The champagne does not have to be expensive but Korbel is my preference.

Of course, I use more champagne in my mixture then is mentioned in the recipe. I love this drink and usually drink my share when serving it for breakfast.

Menu Suggestion: Eggs Benedict, Home fries, Papaya with a slice of lemon, and Mimosas. Wally, my husband, is the master chef and I enjoy sipping on the Mimosas and watching him cook this delicious breakfast. The recipe for the Eggs Benedict is found in my cookbook.

Other recipes from Hawaii: Macadamia Nut Cream Pie, Banana Macadamia Tart, Hawaiian Chicken and all the coconut desserts