



# Slay brunch by setting up this killer Mimosa bar

by Kelly Magyarics | Monday, July 24th 2017

Brunch is one of my favorite ways to entertain. There is something cool about starting--versus ending--the day with friends. Plus, savory dishes like frittatas, quiches and soft-scrambled eggs with chives and smoked trout are super easy to make but never fail to impress. Of course, the best part of the meal is the eye-opening cocktails. I'm generally partial to a salty, spicy Bloody Mary, but when done right, a Mimosa can be just as delightful.

For the last several years, I've hosted a play-hooky-from-work-and-other-obligations-weekday-June-brunch for a bunch of my friends, complete with a make-your-own Mimosa bar. It's festive, fun and trust me, will keep the party going well past lunch.

Here's how to set one up:

## The Tools:

You'll want several glass pitchers to hold the various juices and ades. I also purchased chalkboard tags, white ribbon and a chalk marker at Michael's to label each one, along with a small chalkboard stand to list the garnishes. If you want to add an element of cuteness and be on trend, buy a bag of tiny clothespins so guests can clip their preferred garnish to the side of their flute. Speaking of flutes, those are most traditional, but feel free to use regular or stemless wine glasses instead, or even tumblers. White ramekins or any other kind of prep bowls can be used to hold the garnishes. To keep the wine cold, either use a galvanized tub filled with ice, or (less messy) a wine chiller sleeve. And to keep the bubbles going strong after uncorking a bottle, use a Champagne stopper.

## The Bubbly:

Okay, as much as I adore Champagne, this is not the time to break out the expensive stuff. Purists may tell you that it's not a true Mimosa unless it contains a splash of Champagne, but I disagree. I mean, you're covering up a lot of the flavor with juice, so I think it's pointless to spring for really spendy wine. That's not to say you should buy the cheapest bottles of effervescent hooch you can find, either.

I'm partial to Crémants, which are made in France using the same method as Champagne, which means you get a lot of the same character at a fraction of the price. My favorite style is Crémant de Bourgogne, made in Burgundy from chardonnay and/or pinot noir. Look for Blaison de Bourgogne Crémant at Trader Joe's, or **Louis Bouillot** at Total Wine. Alternately, uncork a Spanish Cava like Segura Viudas Aria Brut or 1 + 1 = 3, or a traditional method sparkler from the U.S.--Mumm Napa Valley and Gruet from New Mexico are two great producers.

So what about Prosecco? I know it has its legions of fans, and if you like it, by all means drink it.