New Year’s Eve Grapefruit Prosecco Cocktail

Your cocktail of choice at New Year’s should be emblematic of either the year you’re saying farewell to or the one you’re careening toward. This grapefruit Prosecco cocktail pairs dry, effervescent Prosecco with stunningly sweet — yet still a little bitter — grapefruit syrup and Lillet rosé. It gets bejeweled with a segment of ruby grapefruit. It’s the kind of classy drink that turns heads and effortlessly projects mystery and yearning in every sip.

Ingredients

ruby red grapefruit-thyme simple syrup
1/2 cup freshly squeezed ruby red grapefruit juice
1/2 cup water
1/2 cup sugar
3 strips ruby red grapefruit peels, pith removed (see Cook’s Note)
2 sprigs fresh thyme

cocktail (all chilled)
1 cup Lillet rosé
2 tablespoons Ruby Red Grapefruit-Thyme Simple Syrup
One 750ml bottle Prosecco
Supremed ruby red grapefruit segments, one per glass

Directions

for the simple syrup

Pour the grapefruit juice, water and sugar into a small saucepan. Toss in the peels and thyme. Turn the heat to medium-high and bring the liquid to a low boil. Let it bubble for a few minutes to dissolve the sugar. Turn off the heat and let cool on the stove. When cool, pour into a glass container and refrigerate for at least 4 hours. Strain out the peel and thyme. Store in the fridge for up to 3 months.

Makes about 1 cup.

for the cocktail

Pour the Lillet and simple syrup into a small pitcher. This concoction can be doubled or tripled or multiplied any number of times to meet your needs and match your supply of Prosecco. If you're feeling especially festive, garnish the syrup in the pitcher with a fresh sprig of thyme and a fresh grapefruit peel.

Pour a few teaspoons of Lillet mixture into a champagne flute, top with prosecco and garnish with a grapefruit segment. Serve immediately. Salut!

to assemble

On a large platter, arrange the vegetables and fresh lettuces (frisee and watercress) artfully. Drizzle with the dressing (about 6 tablespoons). Dollop with the cheese using two small spoons, and arrange the prosciutto among the vegetables. Garnish with pomegranate seeds.

Cook's Notes
To remove the peels from citrus, simply take a household peeler to the edge of a washed grapefruit and peel down the length of the grapefruit from top to bottom. If you are lucky enough to have avoided the bitter white pith, you're set to go. If you have a little of the pith attached to the peel, carefully remove with a sharp paring knife. (Watch our video for a stellar visual).

total time: 4 hours 15 minutes
active prep: 10 minutes
serves: 4 to 6 servings
difficulty: easy