

GOOP



bigLITTLE

Prosecco With Cherries & Thyme

For each drink:

ingredients

- 1 tablespoon Cherry & Thyme Syrup (recipe below)
- 5 ounces good quality prosecco
- a non-maraschino jarred cherry (leftover from the syrup)
- a sprig of thyme

preparation

Pour the syrup into the bottom of your glass, top with prosecco and garnish with the cherry and thyme.

GOOP



bigLITTLE

Cherry & Thyme Syrup

For each drink:

ingredients

- one high-quality (i.e. not maraschino) 8-ounce jar of cherries, strained (liquid reserved)
- sprigs of thyme

preparation

Warm one cup of the cherry liquid in a small saucepan with the thyme. When the mixture begins to simmer, turn off the heat and let it steep for 5 minutes. Strain, cool and use for the cocktails.