



## Tequila Sunrise Fizzy Bombs

### INGREDIENTS

#### COCKTAIL BOMB

- ½ cup ultrafine pure cane sugar
- ½ cup Hy-Vee powdered sugar
- 2 tsp Hy-Vee baking soda
- 2 tsp grenadine syrup
- 2 tsp Over the Top rosy red sanding sugar

#### FIZZY TEQUILA SUNRISE COCKTAIL

- 3 oz Hy-Vee 100% orange juice
- 3 oz Hy-Vee club soda
- 1 ½ oz gold tequila
- Orange slices, for garnish

### PREPARATION

- 1** To Make Cocktail Bombs: Combine ultrafine sugar, powdered sugar, and baking soda in a small bowl. Stir in grenadine until sugar resembles wet sand. Stir in red sanding sugar.
- 2** Press mixture into 2 (1 teaspoon) rounded measuring spoons, leaving some excess at top of spoons. Invert one spoon on top of the other. Press spoons together and shake lightly.
- 3** Remove one spoon and invert bomb into hand. Remove remaining spoon and place bomb on a rimmed tray. Repeat with remaining mixture. Let dry 4 hours before serving. Store covered at room temperature for up to 2 days.
- 4** To Make 1 Cocktail: Combine orange juice, club soda, and tequila in a 10-oz. cocktail glass. Add one dried bomb; stir to mix well. Repeat to make remaining 9 drinks. If desired, garnish orange slices.