

French 75 Cocktail



Ingredients:

Ice
1 ounce of gin
1/2 ounce of simple syrup (see recipe below)
1/2 ounce of lemon juice (fresh-squeezed preferred)
4 ounces of Brut Champagne (chilled)

Preparation:

In a cocktail shaker filled with ice, add the gin, simple syrup and lemon juice. Shake well. Strain the mixture into a chilled flute, tulip or coupe glass and stir in the Champagne.

Preferred Champagnes:

Champagne Jacquart Brut Mosaique, Champagne Montaudon Brut

Make Your Own Simple Syrup

Ingredients:

2 cups of sugar
2 cups of water
Glass jar with lid

Preparation:

Combine the sugar and water in a saucepan. Cook over medium heat until the sugar is completely dissolved. Remove from the heat and cool completely. When cooled, add the sugar syrup to the jar, replace the lid and refrigerate. The syrup will keep in the fridge for up to 1 month.

