



# French 75

COURTESY OF: SASHA PETRASKE

## You will need:

1 oz Gin (you can also use Cognac)

1/2 oz fresh lemon juice

1/2 oz simple syrup (Recipe below)

3-5 oz Sparkling Wine (the amount depends on the size of your glassware. Get what you like, but don't break the bank here: the other ingredients will mask the subtleties of the expensive stuff)

This drink is shaken and served "up" in a champagne flute:

1. Before juicing the lemon, use a peeler or small knife to take a strip of peel for garnish
2. Chill a champagne flute by filling it with ice water or putting it in the freezer
3. Add the gin, lemon juice and simple syrup to a cocktail shaker
4. Add one ice cube to the cocktail shaker
5. Shake until well chilled
6. Strain into the small half of the cocktail shaker
7. Pour the sparkling wine into the small half of the shaker
8. Pour everything into the chilled champagne flute
9. Garnish with a lemon peel



# Simple Syrup

COURTESY OF: CHAD KREUTZER

## You will need:

- 1 part (by weight) Granulated Sugar
- 1 part (by weight) Water

Add everything to a pan and heat on medium, stirring constantly, until all the sugar is dissolved and it just barely starts to bubble.

Remove it from the heat and bottle once it is cool enough to handle. Officially, this will keep for about a week in the fridge, but I've had mine stay good for months. (if you don't want to make the simple syrup, you are always welcome to buy pre-made)