

# FRENCH 75

Effervescent, citrusy, and just the right amount of crisp, the French 75 is a timeless cocktail that brings a touch of sparkle to any outdoor gathering.



## POP SOME BUBBLES

*Yields 6 drinks (about 4oz each)*

### INGREDIENTS

- $\frac{3}{4}$  cup gin
- $\frac{1}{2}$  cup fresh lemon juice (from about four lemons)
- $\frac{1}{2}$  cup simple syrup
- 1 bottle (750 ml) chilled Champagne or dry sparkling wine
- Lemon twists, for garnish
- Ice, as needed

### INSTRUCTIONS

1. In a mixing glass, combine the gin, lemon juice, and simple syrup
2. Fill with ice and shake until well chilled.
3. Strain into six chilled coupes or flutes, dividing evenly.
4. Top each with sparkling wine. Garnish with a lemon twist and serve immediately.