

Champagne Cocktail (standard)

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Ingredients: Makes 1 glass

1 cube Sugar
3-4 dashes Angostura Bitters
1 glass Champagne
1 twist Lemon Peel
1 slice Orange

Procedure:

Saturate 1 sugar cube with 3-4 dashes of Angostura Bitters and place the cube in the bottom of a champagne glass. Gently pour, with the glass tilted, the champagne onto the cube, careful not to pour too fast and overflow the glass. Press the lemon twist together and place on top of the champagne. Garnish with a thin slice of orange. Some like to add a small ice cube.

A more exotic one is called a 'Kir Royale':

Ingredients: Makes 1 glass

1 glass Champagne
1/2 oz Chambord or Crème de Cassis

Procedure:

Fill a champagne glass to about 1 inch below the top. Gently pour in about 1/2 oz of Chambord or Crème de Cassis. Some like to garnish with a raspberry to float on top.

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