

GINGER LEMON HONEY CHAMPAGNE SPARKLER

INGREDIENTS

for the ginger simple syrup

1 cup sugar

1 cup water

1 large piece (4 ounces or so) fresh ginger, peeled and cut into very thin rounds
(reserve a few rounds for garnish)

for the cocktail

1 part ginger simple syrup

1 part SKYY Ginger Vodka

1 part Absolut Citron vodka

1 part Stolli Honey vodka

1 tablespoon freshly squeezed lemon juice

1 part ginger simple syrup

1 tablespoon honey

top with champagne or sparkling white wine

ginger rounds, lemon slice and mint to garnish

DIRECTIONS

Make your simple syrup first and as it must be cooled before using. This can stay in the refrigerator for a month or so.

Bring the sugar and water to a boil in a medium saucepan over medium-high heat, stirring to dissolve sugar. Add ginger; bring to a simmer. Remove from heat, and let steep 30 minutes. Pour syrup through a fine sieve into an airtight container; discard ginger.

To make your cocktail, combine ginger simple syrup, three vodka types and lemon juice in a cocktail shaker with lots of ice. Shake vigorously. Drizzle honey and put a few small pieces of ginger in the bottle of a chilled champagne flute or martini glass (your choice). Pour in vodka mixture and top with sparkling wine. Garnish with mint and a lemon slice.