

CHEERS!

Toast the New Year with Sparkling Cocktails



French 75 ▶



Champagne is so 2019. Bubbly with the added complexity of spirits, however, brings a new dimension of character and flavor to your New Year's Eve toasts.

Popping open a bottle of sparkling wine is a New Year's Eve tradition. The beauty of mixing up cocktails with sparkling wine or Champagne is that it brings a fizz to the proceedings. Mixing in a few spirits, fruit and juices can create or enhance the more subtle flavors, providing your guests a new sipper with which to greet the New Year.

This recipe has limited ingredients, but it makes the most of its parts. You'll taste all the flavors of the Champagne, but they'll be tinted with the herbal, woody taste of Jameson Whiskey, Chartreuse and citrus.

Cork County Bubbles

courtesy foodandwine.com

- 1 ounce Jameson 12-year Irish whiskey
- ¼ ounce yellow Chartreuse
- ½ ounce fresh lemon juice
- ½ teaspoon honey
- Champagne
- Lemon twist for garnish

Fill a shaker with ice. Add ingredients except the Champagne and garnish and shake well. Strain into a chilled flute, top with Champagne and garnish twist.



Most mixologists whip this one up with gin, but bartenders in the Big Easy started making it with Cognac, bringing a decidedly French Quarter-vibe to the recipe.

French 75

courtesy foodandwine.com

- 1½ ounces VSOP Cognac
- ½ ounce simple syrup
- ½ ounce fresh lemon juice
- Sparkling red wine
- Sugar for rim (optional)

Fill a cocktail shaker with ice. Add the Cognac, simple syrup and lemon juice, and shake well. Strain into a martini glass, top with the sparkling wine and serve. (Option: Grab a candy cane from the tree and add to the glass for a festive touch.)



According to legend, this cocktail was created during the liberation of France in World War II using ingredients left behind by retreating occupiers. The name comes from its ingredients: B2 (brandy and Benedictine) and C2 (Cointreau and Champagne).



B2C2

courtesy esquire.com

- 1 ounce brandy
- 1 ounce Benedictine
- 1 ounce Cointreau
- 2½ ounces Brut Champagne

Combine the brandy, Benedictine and Cointreau in a rocks glass. Top off with room temperature Brut Champagne.

Absinthe has been inspiring artists and writers for years, and among the more notable — Ernest Hemingway. In fact, legend has it that Hemingway himself invented a cocktail rooted in the spirit. Apparently, his very specific process was to add iced Champagne to a jigger of absinthe until it attained the proper opalescent milkiness. The concoction's origin story may be true or merely apocryphal, but with a descriptive term like "opalescent," we're leaning toward it being accurate. The cocktail, named for the 1932 Hemingway nonfiction book about the ceremony and traditions associated with Spanish bullfighting, is a simple one to mix up. In this case, use Absente — an anise-flavored cordial distilled in France in the tradition of absinthe. It features the emerald green color of the original, without the banned botanical Wormwood. Instead, it contains its less bitter cousin, Southern Wormwood.

Death in the Afternoon

courtesy liquor.com

- 1½ ounces absinthe (or absente)
- 1½ ounces Champagne

Pour the absinthe/absente into a coupe glass and top with Champagne.

So, enjoy some bubbly in your cocktails this holiday season and remember, please drink responsibly.

