

# Better with Bubbles

## Notes on Ingredients & Equipment

- Using freshly squeezed juice is the most important thing you can do to improve the quality of your cocktails, so if at all possible, do pick up some fresh citrus for this class!
- If you'd like to pick up a new-to-you bottle of liquor for this class, and aren't sure what brands to look for, check out my [recommended brands](#) list.
- The most important tool for making drinks is an accurate measuring device. For home use, I like the 2 oz OXO measuring cups, but standard bartending jiggers are good too. Novelty shot glasses, not so much. In a pinch, a tablespoon measure is 1/2 oz, so you can fake it with that!
- Some of these drinks can be made just in the glass they are served in, but for others you will need a cocktail shaker and a muddler. Read the recipes to know what equipment you'll need.

### Champagne Cocktail

1 cube sugar  
Angostura bitters (*or try another bitters*)  
5 oz sparkling wine  
Garnish: lemon twist  
*Fill flute halfway with sparkling wine. Soak sugar cube with bitters and drop into flute. Top with sparkling wine. Garnish.*

### Your House Champagne Cocktail

1/2 oz liqueur  
2 dashes bitters  
5 oz sparkling wine  
Garnish: as desired  
*Fill champagne flute with 3 oz sparkling wine. Add liqueur and bitters of your choice. Top with remaining 2 oz sparkling wine, garnish as desired*

### Hugo

1 sprig mint  
3 1/2 oz prosecco  
1 oz elderflower syrup or St Germain  
2 1/2 oz club soda  
Garnish: lime wedge  
*Muddle mint leaves gently in wine glass or rocks glass. Add ice to glass and pour remaining ingredients into glass over ice. Garnish.*

### Aperol Spritz

3 oz prosecco  
2 oz Aperol  
1 oz club soda  
Garnish: orange wedge  
*Combine all ingredients over ice in wine glass or rocks glass. Garnish.*

### Seelbach

3/4 oz bourbon  
1/2 oz Cointreau  
7 dashes Peychaud's Bitters  
7 dashes Angostura bitters  
4 oz sparkling wine  
Garnish: orange twist  
*Build in flute, adding sparkling wine last. Garnish. For best results, pre-measure and chill the non-wine ingredients in advance so the drink is colder.*

### French 75

1 1/2 oz gin  
1/2 oz lemon juice  
3/4 oz simple syrup  
2 oz sparkling wine  
Garnish: lemon twist  
*Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into flute. Top with sparkling wine, garnish. Variations: use an infused simple syrup such as thyme or cinnamon. Substitute a sweet liqueur for the simple syrup. For example, for a Spring 75, use St Germain and a couple dashes of lavender bitters.*

## **Brass Flower**

1 oz gin  
3/4 oz St Germain  
1 oz grapefruit juice  
2 oz sparkling wine

*Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into flute. Top with sparkling wine.*

## **Old Cuban**

3/4 oz lime juice  
1 oz simple syrup  
6 mint leaves  
1 1/2 oz aged rum  
2 dash Angostura bitters  
2 oz sparkling wine

*In cocktail shaker, gently muddle mint with lime juice and simple syrup. Add rum, bitters and ice, shake well. Strain into coupe or martini glass and top with sparkling wine.*

## **In a Jam**

1 tbsp jam (*any kind – looser is better than super chunky*)

1 1/2 oz vodka  
3/4 oz lemon juice  
3 oz sparkling wine  
Garnish: lemon twist

*Combine all ingredients except sparkling wine in shaker with ice. Shake, strain into ice filled rocks glass. Top with sparkling wine, garnish.*