

Blood Orange Champagne Cocktail

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Recipe by Ilise Goldberg

Makes two cocktails

INGREDIENTS:

- 1 ½ ounces Gin
- ½ ounce Grand Marnier
- ¾ ounce Orange Juice
- ½ ounce Blood Orange Juice
- ½ ounce Lime Juice
- ¼ ounce Simple Syrup
- 4 dashes Blood Orange Simple Syrup
- Champagne or Sparkling Wine
- Blood Orange wedge for garnish

DIRECTIONS:

- Load a shaker with ice and add all liquid ingredients (except champagne). Shake well.
- Pour strained drink into two champagne flutes, evenly divided.
- Top with champagne. Stir gently. Garnish with a slice of blood orange.

Simple Syrup:

To make simple syrup add equal parts sugar and water in a pan and heat over medium heat until the sugar has dissolved into the water and the liquid looks clear. Cool completely before using in cocktails.

