

# Citrus Mint Champagne Cocktail

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Recipe by Ilise Goldberg, Inspiration by [Real Simple](#)

Makes one cocktail

## INGREDIENTS:

- 1 ½ ounces Gin (such as Hendricks)
- ½ ounce Freshly squeezed Lemon Juice
- ¼ ounce Freshly squeezed Lime Juice
- 1 ounce Mint Simple Syrup (*see recipe below*)
- Champagne or Sparkling Wine
- Mint leaves for garnish

## DIRECTIONS:

- Load a shaker with ice and add all liquid ingredients except champagne. Shake well.
- Strain the drink into a champagne flute or coupe.
- Top with champagne, gently stir and garnish with sprig of mint.

## Mint Simple Syrup:

To make simple syrup combine one cup of water and a little less than half a cup of sugar. Coarsely chop a big bunch of mint (about 1 ½ to 2 cups). Heat sugar and water in a pan over medium heat until the sugar has dissolved and the liquid looks clear. Add mint and let simmer for about 5 minutes over low heat. Remove from heat and let steep another 10-15 minutes. Pour and strain liquid into a heat resistant container and let cool. Refrigerate once cool – will last for several weeks.

