

Apres Quarantine

INGREDIENTS

3 oz Domaine Carneros Estate Brut
1/2 oz ginger simple syrup (recipe below)
1/2 oz lime juice
3/4 oz pomegranate juice
2 cucumber slices
4 mint leaves
1 slice of ginger root
Garnish with a sprig of mint

INSTRUCTION

Combine all ingredients except for Sparkling wine into a cocktail shaker.

Lightly muddle to release mint oils.

Add wine and ice to shaker, secure the shaker top, and shake thoroughly.

Strain into a champagne glass and garnish with a sprig of mint.



Ginger Simple Syrup

INGREDIENTS

3/4c granulated white sugar

3/4c water

1c sliced ginger root

Makes 6oz

INSTRUCTION

Combine white sugar and water in small saucepan over medium heat.

Stir constantly until sugar is fully dissolved, about 3 minutes.

Add the ginger and bring the syrup to a light boil.

Cover, reduce heat and allow to simmer for 15 minutes.

Remove from heat and allow to cool in pan for 1 hour or until desired strength.

Strain out the ginger.

Transfer the syrup to a jar with a tight seal.

Store syrup in the refrigerator for up to 2 weeks

