

Cranberry French 75

*Sally Pasley Vegas - The Cranberry Cookbook
Parade.com*

Servings: 1

1 ounce gin

1/2 ounce fresh lemon juice

1/2 ounce Simple Cranberry Syrup

*(see recipe under Sauces and
Condiments/ Sauces and Coulis)*

2 ounces sparkling wine

lemon twist (for garnish)

*Sugared Cranberries (see recipe under
Sauces and Condiments/ Misc)*

In a cocktail shaker filled with ice, combine the gin, lemon juice and Simple Cranberry Syrup.

Shake and strain into a Champagne flute.

Top with sparkling wine.

Garnish with a lemon twist and Sugared Cranberries.

*Traditionally made with Champagne,
you can top with any cold sparkling
wine just before serving.*

Per Serving (excluding unknown items): 78 Calories; 0g Fat (0.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Fruit.