

MULTI-FLAVORED CHAMPAGNE COCKTAILS

F EASY

Last Modified: 12/10/2014

MAKE: 10 Min

COCKTAILS

MAKES 24 SHOOTERS

QUA	MEASURE	INGREDIENT	PROCESS
1	Bottle	Dry Champagne	Chilled

CRANBERRY VERSION

1	Bottle	POM Sweetened Cranberry Juice	
1	Slice	Fresh Lime (Per Cocktail	
3	Whole	Frozen Cranberries (Per Cocktail)	

RASPBERRY VERSION

1	Bottle	FruitFast Red Raspberry Juice Concentrate	
1	Curl	Fresh Lime Rind (Per Cocktail	
3	Whole	Frozen Raspberries (Per Cocktail)	

BLOOD ORANGE VERSION

1	Bottle	Italian Volcano Organic Blood Orange Juice	
1	Slice	Blood Orange (Per Cocktail)	
3	Cherries	From Recipe: Cocktails - Real Maraschino Cherries	

RED GRAPEFRUIT VERSION

1	Bottle	Whole Foods Ruby Red Grapefruit Juice (Fresh)	
1	Curl	Fresh Lemon Rind (Per Cocktail)	
3	Cherries	From Recipe: Cocktails - Real Maraschino Cherries	

ORANGE VERSION

1	Carton	Dole 100% Orange Juice With Calcium	
1	Slice	Fresh Orange (Per Cocktail)	
3	Cherries	From Recipe: Cocktails - Real Maraschino Cherries	

BLACKBERRY VERSION

1	Carton	Jamun Ras First Press Virgin Blackberry Juice	
1	Curl	Fresh Orange Rind (Per Cocktail)	
3	Whole	Blackberries (Per Cocktail)	

BLUEBERRY VERSION

1	Carton	Dynamic Health Blueberry Juice Concentrate	
1	Curl	Fresh Orange Rind (Per Cocktail)	
3	Whole	Blueberries (Per Cocktail)	

POMEGRANATE VERSION

1	Bottle	POM 100% Pomegranate Juice	
1	Slice	Fresh Lime (Per Cocktail	
6	Whole	Pomegranate Seeds (Per Cocktail)	

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NOTE	This is an excellent tasting and extremely attractive Champagne Cocktail. You may change the "flavoring juice" to fit whatever your occasion or tastes.
NOTE	ALL of the Fruits that you will be putting in each Cocktail, must be ABSOLUTELY PERFECT in appearance - The whole shebang here is based upon three very simple things: PRESENTATION! - PRESENTATION! - PRESENTATION!
NOTE	Look at the picture file (Cocktails - Multi Flavored Champagne Cocktails - Picture) to get an idea of what we are attempting here. Shown is the Cranberry version. ALL other versions will look similar, just different colors and flavors. ALL Juices and Fruits used must be of the highest quality you can find.
1	LAYERED DRINK SCIENCE 1): Figure out the specific gravity of each of the ingredients in your drink. Recipes sometimes contain this information. You may need to research online or just experiment. Sort out your ingredients in terms of heaviness, so you can pour them in from heaviest to lightest. A little known factoid is that "real" bartenders usually write their recipe ingredients in order of heaviest to lightest.
2	LAYERED DRINK SCIENCE 2): Pour the heaviest liquor or liqueur into a shot glass or cordial glass (or whatever you prefer – the broader the glass is the less noticeable the layers will appear). Try not to get any up on the sides – pour straight down into the center of the glass. Turn a long handled spoon upside down. Place it inside the glass, with the tip of the spoon against the inside edge of the glass, above the first layer and not touching it.
3	LAYERED DRINK SCIENCE 3): Pour the next heaviest liqueur as slowly as possible over the back of the spoon, moving the spoon up as the level of ingredients rises (keep it above the ingredients). It's easier to do this with a bottle that's half full (or less) rather than one that's nearly full, so you may need to pour some of the liquor or liqueur into another container. Pour from the opposite side of where you're holding the spoon handle.
NOTE	Your mistake pours needn't go to waste, though – first of all, they often still come out looking pretty cool. Check out the clouding in the middle clear layer – it's not how the drink is supposed to look, but unless you're dealing with a real snob, you could just claim that's your amazing sense of style at work:
NOTE	And..... If your mistake pours look all kinds of wrong, just toss them into a flask and put the flask in the fridge. Drink the blend yourself, use it as a single ingredient in another cocktail, put it in some Coffee (or other beverage), or soak sponge cake in it for a great dessert (This last one is just as simple as it sounds).