

FRENCH 75

Last Modified: 12/10/2014

F EASY

MAKE: 3 Min

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
2	Oz	Gin	
1	Oz	Fresh Lemon Juice	
2	Tsp	Sugar	
		Champagne	
SUBSTITUTE (IF NECESSARY)			
		Sparkling Wine	
1	Twist	Fresh Lemon Rind	
1	Cherry	From Recipe: Cocktails - Real Maraschino Cherries	

PREPARATION

FACTOID	The French 75 is one of two cocktails named after the French 75 mm field gun, which was commonly used in World War I. One barman in 1947, called it a Tom Collins with Champagne instead of Club Soda.
1	Fill a cocktail shaker with Ice. Shake the Gin, Lemon Juice, and Sugar in the cocktail shaker until well chilled and the Sugar is dissolved, about 15 seconds. Strain into a Champagne flute. Top with Champagne. Stir gently, garnish with a long, thin Lemon