

KIR-ROYALE

Last Modified: 12/10/2014

MAKE: 2 Min

F EASY

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
1/4	Oz	Crème de Cassis	
2 1/4	Oz	Brut Champagne	

PREPARATION

FACTOID	<p>The Kir became popular in French cafes in the middle of the 19th century and was further popularized by Felix Kir after World War II. The then mayor of Dijon in Burgundy, France, served the drink often to promote his region's fine products (Wine and Creme de Cassis). The name Kir has been associated with the drink ever since. There are also many variations of this wine cocktail (see below), each unique but carrying on the Kir tradition.</p>
1	<p>Pour the Creme de Cassis into a Champagne Flute and very slowly add in the Champagne.</p>
2	<p>VARIATIONS Kir: Substitute Dry White Wine (Chablis) for the Champagne, serve in a wine glass. Kir Cardinal: Substitute Dry Red Wine for the Champagne. Kir Breton: Substitute Breton Cider for the Champagne. Kir Imperial: Substitute Raspberry Liqueur for the Creme de Cassis. Kir Normandy: Substitute Normandy Cider for the Champagne.</p>