

Champagne Ginger Cocktail

Ted Allen

Food Network Magazine - December 2020

GINGER SYRUP

*1/2 cup sugar
1/2 cup water
1/2 cup sliced fresh ginger
1/2 cup vodka*

CHAMPAGNE GINGER COCKTAIL

*2 tablespoons sugar
1 lemon, sliced into wedges
3 tablespoons candied
ginger (for garnish), cubed
1 bottle chilled sparkling
wine*

Make the ginger syrup: In a small saucepan, combine the water, sugar and the sliced ginger. Simmer for 10 minutes, until the sugar is dissolved. Remove the saucepan from the heat. Stir in the vodka. Chill for two hours or overnight. When ready to serve, strain to remove the ginger pieces.

Make the cocktail: Spread two tablespoons of sugar in a thin layer on a plate. Coat the rims of eight glasses with the juice from the lemon wedges and immediately dip in the plate of sugar.

Add a few pieces of candied ginger to each glass.

Pour one tablespoon of the ginger syrup over the ginger pieces.

Top the glass with sparkling wine.

Per Serving (excluding unknown items): 752 Calories; trace Fat (0.3% calories from fat); 1g Protein; 131g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 8mg Sodium. Exchanges: 1/2 Fruit; 8 1/2 Other Carbohydrates.