
Lemon-Basil Spritzer

Southern Living 2020 Annual Recipes

Servings: 6

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 45 minutes

2 batches Simple Syrup II (see recipe under "Beverages/ Alcoholic")

3 one-inch-long lemon peel strips

3 large fresh basil leaves

1 bottle (750 ml) champagne or dry sparkling wine, chilled

ice

basil leaves (for garnish)

lemon peel twists (for garnish)

Prepare two batches of Simple Syrup II. Remove from the heat. Stir in the lemon peel strips and fresh basil leaves. Cover and steep for 30 minutes.

Pour the mixture through a fine-mesh strainer into a bowl. Discard the solids. Cool to room temperature, about one hour.

Pour the cooled syrup into a two- to three-quart pitcher. Stir in the chilled champagne or dry sparkling wine.

Fill six stemless wineglasses with ice. Pour the cocktail evenly into the glasses.

Garnish with basil leaves and lemon peel twists.

(For a mocktail, substitute one liter of lemon-flavored seltzer water for the champagne.)

Beverages

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