

# Original Champagne Cocktail

Wolfgang Puck

*allrecipes.com - February/March 2019*

*1 sugar cube  
2 dashes Angostura bitters  
5 1/2 ounce (2/3 cup)  
champagne, chilled  
lemon peel twist (for  
garnish)*

Place a sugar cube and the Angostura bitters in a chilled flute.

Pour in the champagne.

Garnish with a lemon twist.

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Per Serving (excluding unknown items): 148 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 7g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Other Carbohydrates.