

4th of July Champagne Sparkler



Serves 1

1T lemon juice, fresh squeezed

6oz champagne, chilled

1t simple syrup ~ see recipe below

1 large strawberry

To prepare simple syrup: Place 1c sugar and 1c water in small saucepan. Cook over low heat, stirring, until sugar dissolves. Cool and store, covered, in refrigerator indefinitely. You can also use this cooled syrup to fill your hummingbird feeders.

Fill large cocktail shaker with crushed ice. Add lemon juice and simple syrup. Cover and shake until well mixed, about 30 seconds.

Strain into tall and narrow chilled champagne flute. Add champagne and garnish with strawberry.

Prepare Ahead Tip

Open champagne ~immediately drink any extra champagne you don't need for this recipe:)