

French 75 Cocktail



This cocktail was invented in 1915 at the New York Bar (later Harry's Bar), in Paris to honor the soldiers fighting in WWI. It was named for the French 75mm canon which could be heard in Paris as they boomed away at the front.

- 1 1/2 oz. gin
- 1/2 oz. fresh lemon juice
- 3/4 oz. simple syrup
- Champagne

Instructions

1. Chill a champagne flute with ice and water
2. Add all ingredients, except champagne, to a shaker and shake with ice
3. Strain into chilled champagne flute
4. Top with champagne
5. Garnish with lemon twist