

CHAMPAGNE BOWLER IN JUNE

by Chef Melody Miranda

THE INGREDIENTS

- 1 fresh apricot
- 4 fresh cherries
- 2 oz *simple syrup*
- ice
- 1 oz cognac or brandy
- 2 oz white wine
- 8 oz sparkling wine

THE EQUIPMENT

- cocktail shaker (preferably metal) 
- muddler 
- strainer 
- wine glasses or cup of choice

THE METHOD

1. Combine apricot and 2 cherries with syrup in a shaker and muddle well.
2. Fill shaker halfway with ice.
3. Add cognac or brandy, white wine and shake well.
4. Pour into large cups or wine glasses (feel free to strain any excessively large chunks of fruit).
5. Top with sparkling wine, garnish with remaining cherries and serve. Makes two.
6. Enjoy responsibly!

