

# CHAMPAGNE COCKTAILS, FULLY



**THE COOKFUL**

*Edited by Amy Bowen and Christine Pittman*

# Champagne Cocktails, Fully

**C**hampagne. Sparkling wine. Champs. Bubbly. Whatever you call it, Champagne makes life more dazzling. It's toasted at weddings. Sipped on during late and lazy weekend mornings. And mixed with everything from peaches to whiskey.

It's that mixing we're fixated with right now. We love how you can take everyday ingredients, put them in a glass with Champagne and suddenly they're all special and sparkly. It's that specialness that made us decide to spend time focusing on Champagne cocktails.

We have so much Champagne cocktail info to share with you. We'll walk you through Champagne and sparkling wine terminology, we have some great classic cocktail recipes and some new twists, we'll talk about bitters, show you how to set up a Champagne cocktail bar and so so much more.

Alrighty! Let's get pouring!



**THE COOKFUL**

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Edited by Amy Bowen and Christine Pittman. Designed by [Garnishing Co.](#)

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# The Ultimate Champagne Cocktail Shopping Guide

By Amy Bowen

*Half the fun of making Champagne Cocktails is all the gear and ingredients you can buy. From iceless wine chillers to funny drink stirrers, Champagne cocktails are so much more than simply making a drink.*

I love Champagne cocktails. The best part is that you probably already have just about everything if you have any sort of bar. But I like to buy fun stuff when hosting a party. Here are my favorite things.

Need help picking out the right Champagne? No problem. This [variety pack](#) has you covered.

Serve your cocktails in these [throwback glasses](#). You can also find cool Champagne glasses at second-hand stores and estate sales.

We have a wonderful Champagne Punch recipe coming up that will make you want to throw a party. You will definitely need a [cool punch bowl](#) to showcase your creation.

Hosting a Champagne Cocktail Bar? You need pitchers for juices. This [pitcher](#) keeps juice cold with a built-in ice container.

Everyone needs a good wine bucket to chill their Champs. This [one](#) does it without ice. How cool!

Don't hide all those sparkling wines, make a statement by keeping them in a fun [beverage tub](#). Or this gorgeous [cooler](#) that's made out of hammered copper.



# Champagne Cocktail Shopping Guide

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No one wants to share their Champagne. Help your guests track their drinks during parties with these [cute snowflakes](#).

[Stir sticks](#) and [napkins](#) can add fun and humor while also performing practical purposes, like stirring and wiping up.

[Sugar cubes](#) are necessary when making traditional Champagne cocktails (our Classic Champagne Cocktail, for one). Stock up.

Oh, don't forget the [bitters](#). It's another must have at any chic cocktail party.

Do you really love Champagne? Then you need a really big glass, like a [glass](#) that fits an entire bottle of Champagne. Seriously!

In the unlikely event that you have leftover Champs, you'll need [this](#), which seals in all the bubbles for future drinks.

Talk about a fun gift for your guests. Send them home with [chocolate Champagne bottles](#). It's almost as good as the real thing.

As soon as your guests leave, crack open [pink Champagne truffles](#) because, well, you deserve it.



# How to Choose a Sparkling Wine for Cocktails

By Amy Bowen

*Unless you're a Champagne fanatic, facing a wall of Champagne and sparkling wines is intimidating. Here's a super easy cheat sheet to help.*

So you want to mix some Champagne cocktails, but you need to know where to start. A good starting point is finding out a bit about sparkling wine and its sweetness level. Once you know what flavor profile to look for, you can decide what variety of sparkling wine you want to buy. And yes, you can find bottles of bubbles within almost any budget. I have info about that down below too!

Just like wine, you can find dry and sweet sparkling wines. A good rule to follow, most Champagne cocktails are best with dry bubbles. This is because most cocktails call for other sweet ingredients, which balance out that dryness. But if you lean toward sweeter cocktails, you can of course use sweeter sparkling wine. It's totally up to you.

# How to Choose Sparkling Wine

*Continued from previous page*

Here's the terminology used on labels for noting how sweet/dry a Champagne or sparkling wine is, with the driest at the top and the sweetest at the bottom.

- + Extra Brut
- + Brut
- + Extra Dry Sec
- + Demi-Sec
- + Doux

Champagne is the gold standard of bubbly. And it's good, very good, but it can be insanely expensive (like \$300+ on the high end, even a basic bottle will put you back around \$40). But you have options that are much easier on the wallet and just as good.

You see, there are a whole bunch of different sparkling wines in the world and most of them are made in very similar ways to Champagne. The big difference between them and Champagne is where they come from. To be called Champagne, a sparkling wine must be made in the Champagne region of France. If it's made anywhere else, it's not Champagne. Just because something doesn't qualify as Champagne though, doesn't mean it's not good.

Here's a list of some other sparkling wines that you can look for. These are often less expensive but will still make your party sparkly for sure.

- + **Crémant** are sparkling wines that come from any region of France, except Champagne. They're well-regarded, and also made using the same process as Champagne.  
*Cost: \$10-\$25*
- + **Cava** is Spain's version of Champagne. It's produced in Caledonia and comes as a white or rosé sparkling wine. The Spanish are very proud of their wine, and folks drink it at celebrations, such as weddings, baptisms and holidays.  
*Cost: \$10-\$25*
- + Italy's **Prosecco** is recognized as a suitable alternative to Champagne. It's affordable because the production isn't as time consuming as Champagne or even Cava, for that matter.  
*Cost: \$10-\$50*
- + **Moscato d'Asti** is another sparkling wine from Italy. It's made in Asti, in northwest Italy, and is a sweet wine.  
*Cost: \$10-\$25*

# How to Choose Sparkling Wine

*Continued from previous page*

- + Australia has a good collection of sparkling wines. They come from the coolest climates in the southern part of the country.  
Cost: \$15-\$20
- + The United States has many, many sparkling wines, and California produces the best in the country. Know that some U.S. producers use the name “Champagne,” but it’s not from France. The government allows the term to be used in long-standing brands, but not on new brands.  
Cost: \$15-\$100+





# Classic Champagne Cocktail

By Christine Pittman

*A Classic Champagne Cocktail never goes out of style. And all you need are three simple ingredients to make this cocktail of all cocktails.*

Classics become classics for a reason. Because they're simple. Easy. Good. That's certainly true in the case of a classic Champagne cocktail. It uses three ingredients, takes 1 minute to make, and it most definitely is good.

All you need to do is get your hands on some sugar cubes. Yes, they do sell them in your grocery store but you might have to search around a bit. They were on the very bottom shelf near the coffee section in my grocery store (not with the other sugars). Or you can make your own. There's even a recipe in this very book.

You also need some bitters. What are bitters? We have a whole article on that coming up too. They're basically strong alcohol flavored with seeds or herbs that are very, very concentrated

# Classic Champagne Cocktail

*Continued from previous page*

in flavor. Like, don't try to do a shot of this stuff! Yuck! But just a dash in drinks can change them from regular to insane.

Finally, you need some bubbly. Go with dry here. Look for the word Brut on the bottle since that means it's dry. You don't have to go with the really expensive stuff from Champagne, France though. Unless you're in the mood to really splurge, it's not necessary. Look for a bottle around the \$15 range from California or go with Prosecco from Italy or Cava from Spain. All of these are made in the same basic way as Champagne, and they have the necessary bubbles, so you're good to go.

Once you've got your ingredients, get out your [Champagne flutes](#) and get ready to pour.

**Yield:** 1 serving

**Prep Time:** 2 minutes

**Cook Time:** 0 minutes

**Total Time:** 2 minutes

**Ingredients:**

1 sugar cube

2 drops Angostura bitters

sparkling wine, dry (Brut) and  
very cold

1. Put the sugar cube on a plate. Drip the bitters onto it.
2. Put the sugar cube into a Champagne flute. Top with sparkling wine to the top. Cheers!

# How To Make a Champagne Punch

By Christine Pittman

*A Champagne punch is a great way to do a fancy drink simply for a crowd. (It's actually pretty cheap too. But we won't tell anyone, if you don't).*

OK, this is so simple, and the 21+ crowd will love it.

Get yourself inexpensive sparkling wine. Look for a dry one with the word Brut on the label. Spend about \$15 per bottle. Something from California or a Prosecco from Italy or a Cava from Spain will work perfectly.

Put the bubbly into a pitcher or punch bowl with some clear soda (7-Up or ginger ale). Equal amounts of sparkling wine to soda. You can also add some fruit-flavored liqueur. I like orange, such as Triple sec but Chambord (dark raspberry) and peach are also very nice. Just don't choose one with a sour note. You just want a sweet liqueur here. No Jolly Rancherness allowed. Then garnish with fruit and ice. Done!

It won't be a very sweet drink. It's actually pretty mellow. It won't be super-alcoholic either since each serving will have half a glass of Champagne. That makes it a good sipper for a long evening.

The best part is that you can make it as your party progresses throughout the night. Since the ratio is a basic 1-to-1, you can keep topping it up as needed. All you need to remember is that a bottle of sparkling wine is 750ml, which is 3 cups. So whenever you pour in a bottle of bubbles, add 3 cups of soda. That's it.



# Champagne Punch

*Continued from previous page*

## CHAMPAGNE PUNCH FLAVOR IDEAS:

You've got your bubbly and your pop. What should you add to it?

To a 7-Up version add:

- + Blueberries
- + Lemons and limes, chopped
- + Mandarin oranges, chopped
- + Raspberries
- + Strawberries
- + Whole fresh basil or mint leaves (but don't even think about mint extract here!). You can use the herbs on their own or add them to any of the fruits above.

To a ginger ale version add:

- + Apples, chopped
- + Apricots, sliced
- + Basil and cranberries (see recipe below)
- + Grapefruit, chopped
- + Limes and Oranges, chopped
- + Mango, chopped
- + Pineapple chunks

# Champagne Punch

*Continued from previous page*

**Yield:** 8 servings

**Prep Time:** 10 minutes

**Cook Time:** 0 minutes

**Total Time:** 10 minutes

**Ingredients:**

- 1 (750ml) bottle of cold dry sparkling wine (a Brut Prosecco, Cava or Californian is a good bet)
- 3 cups of cold ginger ale
- 3 ounces orange liqueur (like Triple Sec)
- 8 fresh basil leaves
- 30 frozen cranberries
- 3 cups ice cubes

1. Pour the sparkling wine into a punch bowl. Slowly add in the ginger ale and the orange liqueur.
2. Add the basil, frozen cranberries and ice.



## Bitters: What The Heck Are They?

By Amy Bowen

*Bitters are a key ingredient in a classic Champagne cocktail. They also have a cool history. Preview: They almost got wiped out thanks to Prohibition and found a resurgence, thanks to everyone's favorite ad man.*

Bitters are found in every well-stocked bar, but what the heck are they? Good question.

Bitters are plant extracts steeped in alcohol. They aren't meant to be sipped alone. They're so concentrated that you probably couldn't even get it down. Yup, they taste that bad. But a drop or two added to a cocktail? Sublime. It's kind of like how by itself ground cinnamon tastes pretty bad (don't believe me? Try putting 1/4 teaspoon of it in your mouth. Dissssusting). But added to any sweet thing, it's seriously good. Bitters are like that too.

The two most commonly used bitters have been around since the 1800s – [Peychaud's](#) and [Angostura](#). Peychaud's adds a floral hint to drinks, and is an ingredient in a [Sazerac](#), a strong

# Cocktail Bitters

*Continued from previous page*

cognac or whiskey cocktail. Angostura Bitters have warm hints of cinnamon, cardamom and nutmeg. Angostura gives Champagne cocktails a deeper flavor and a beautiful golden color.

Bitters were originally made to use as medicine. Some say the Egyptians in ancient times steeped herbs in wine. That practice continued throughout the ages. The bitters we know today really came into use in the early 1800s, and were then used as digestive aids.

Later bitters became a staple in cocktails – think old fashioned, Manhattans and Champagne cocktails.

Prohibition almost wiped out the industry. Only Angostura and Peychaud's survived. But bitters fell out of vogue even after Prohibition. They were used only rarely and in some pretty uncommon and untrendy drinks.

We can thank Don Draper for the resurgence of bitters today. Mad Men has brought back traditional cocktails, and with them bitters have come back big time. Bitters are now madly in vogue, and you can find all different flavors – orange, grapefruit, lime, lemon, cocoa, black pepper, cherry, root beer, apple and celery ([here's a set of 6 different intriguing flavors to try out](#)). These days you can throw a dash of grapefruit bitters into a margarita. Or sip a martini with black pepper bitters. I'm waiting for cotton candy flavored bitters, and it's probably just a matter of time since there really are some cool artisan bitters out there.

How's that for a comeback story?

# Kir Royale and Variations

By Christine Pittman

*Kir Royale combines Champagne and a black currant liqueur to make a delectable cocktail. If you're feeling adventurous, we have some cool variations to try.*

This is just one of the best drinks ever. Partly because I like saying its name: Kir Royale. You say the "Royale" part in a French way. Not like English royal. It's an all French roy-aaaal with a rolled r at the beginning and an 'a' like in the word cat. Gotta love that.

It also tastes sooo good. It's Champagne with creme de cassis. Creme de cassis is a liqueur made from black currants. It's sweet and red.

So pretty, that drink. All blushing and sparkling.

It's super easy to make too. You pour half an ounce (that's 1 tablespoon) of the creme de cassis into a Champagne flute. Then top with your Champagne (a dry one is a must). Then drink!



## SOME KIR ROYALE VARIATIONS FOR YOU:

- + If you use a sparkling wine other than Champagne, it's called a **Kir Pétillant**.
- + If you use still white wine instead of sparkling, the drink is called, simply, a **Kir**.
- + If you use Chambord, a French black raspberry liqueur, then it's called a **Kir Impérial** or **French Kir Royale** or **Chambord Kir Royale**.
- + Some people use a non-alcoholic black currant syrup instead of the creme de cassis. I don't recommend it. At all. Especially if your syrup of choice is Ribena.



# Kir Royale

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- + A **Cider Royale** uses hard apple cider instead of wine. A splash of calvados (apple brandy) is also usually in there.
- + Oddly, it's a **Tarantino** if you make it with a light beer (lager) instead of wine. Or you can call it a **Kir-Beer**.
- + Oh, and **Pink Russian** uses milk instead of wine. Geez.

I think I'm going to stick with the Royale!

**Yield:** 1 servings

**Prep Time:** 2 minutes

**Cook Time:** 0 minutes

**Total Time:** 2 minutes

**Ingredients:**

1 Tbsp. creme de cassis or  
Chambord

5 oz. cold Brut Champagne

1. Pour creme de cassis into a Champagne flute. Top slowly with Champagne (best to pour down the side of the glass for less intense foam).



## Festive Mimosa

*By Christine Pittman*

*Turn the classic mimosa into a Christmas special by adding some extra flavor and color.*

A mimosa is a pretty standard brunch drink. So standard that I find it boring. I rarely order one in a restaurant and can't remember the last time that I made that plain orange juice and bubbly drink for myself.

But, if I spend a minute thinking of a new twist for the mimosa, then I'm all over it. This one came to me when I was trying to come up with something festive to make for Christmas morning. It's your basic orange juice and sparkling wine but it also has a bit of grenadine to give it that gorgeous holiday color. There's lemon juice in there too. It adds a nice flavor but mostly it counters the extreme sweetness of the grenadine.

There you have it, a perfect holiday-time mimosa that is most definitely not boring.

# Festive Mimosa

*Continued from previous page*

**Yield:** 5 servings

**Prep Time:** 0 minutes

**Cook Time:** 5 minutes

**Total Time:** 1 minutes

**Ingredients:**

1/3 cup dry sparkling wine

1/3 cup fresh squeezed  
orange juice (or store-  
bought “Not From  
Concentrate” OJ, best to  
get the kind without pulp)

1 Tbsp of grenadine

1 Tbsp of fresh squeezed  
lemon juice

1. Pour the sparkling wine into a port glass or a small wine glass. Add the orange juice and then the grenadine and the lemon. The grenadine settles on the bottom of the drink making for a nice striping-sunset effect. Serve it with a stir stick so that people will know to stir the red sweetness up from the bottom to balance out the lemon.



# Poinsettia Champagne Cocktail

By Christine Pittman

*What can you do with cranberries other than make cranberry sauce? Champagne Cocktails! And this one is a kicker!*

You've seen those bags of cranberries in the produce department, right? But what can you do with them other than make cranberry sauce? I'm sure there are tons of things you can do. I'll let you Google that though because I want to tell you about just one. Cranberries in a Champagne cocktail.

Actually, cranberries look nice in any cocktail, or any drink for that matter. I've even seen them as decoration in a glass vase floating in water. They sure do float prettily.

Usually when cranberries are added this way they're kept whole and don't really add flavor to the drink. How strange, right? I decided to try crushing up cranberries to see if that would work. Sadly, fresh cranberries don't always crush well. You don't get much juice out of them.

# Poinsettia Champagne Cocktail

*Continued from previous page*

However, freezing and then defrosting them seems to help. So stick your bag of cranberries in the freezer. Once frozen transfer to a bowl to defrost in the fridge. Then crush them up, add some liquid and then strain it (you need to strain it because there are small seeds in the cranberries). Add that to drinks for a nice tart cranberry flavor.

Or you could just buy cranberry juice ;)

To make the Poinsettia Champagne Cocktail you get your defrosted cranberries and muddle them up with some orange liqueur. Strain it into a martini glass and then top it with cold sparkling wine. I like to add a few still-frozen cranberries at this point for garnish and to keep the drink cold

**Yield:** 1 servings

**Prep Time:** 5 minutes

**Cook Time:** 0 minutes

**Total Time:** 5 minutes

**Ingredients:**

10 frozen cranberries,  
defrosted (or 1/2 oz.  
cranberry juice)

1 oz. orange liqueur (like  
Cointreau, Grand Marnier  
or Triple Sec)

1/2 cup of dry sparkling wine

6-7 frozen cranberries

1. In a cocktail shaker combine the defrosted cranberries and orange liqueur. Muddle to mush up the cranberries. (Note: You can do this with a mortar and pestle if you don't have a cocktail shaker and muddler).
2. Strain the orange liqueur through a fine mesh sieve into a martini glass.
3. Top the glass up with the sparkling wine. Garnish with the still-frozen cranberries.



## Mango-Lime Bellini and Some Bellini Twists

*By Christine Pittman*

*It seriously doesn't get better than chilling out with a Bellini. Especially with this little mango-lime number.*

The Bellini is a classic cocktail that comes to us from Italy. If you've never had one, it's a bit like a mimosa but with a thick peach purée (or peach nectar) instead of orange juice. It also typically uses Prosecco, the Italian version of Champagne.

The basic Bellini recipe is one part peach purée to two parts Prosecco. You can add a drizzle of peach liqueur if you want. That adds a bit more intensity for sure. The other thing that people sometimes do is to add a tiny bit of cherry juice to the mix to give it a pretty sunset glow.

Once you have the basic Bellini down, and really, it's not that hard, you can do all kinds of different variations. Really, you can mix any kind of store-bought juice with sparkling wine and

# Mango-Lime Bellini

*Continued from previous page*

call it a Bellini. Like, you could buy Tropical Carrot Juice, add prosecco and call it a Tropical Carrot Bellini. Not that that sounds particularly good. lol. But you could totally do it. I dare you to try.

OK. OK. Instead of carrot just try making a purée from fresh fruits. Puréed strawberries make a delicious Strawberry Bellini (just make sure you strain out the seeds). Watermelon is another good one. Oh, and mango. That's what we've got for you here, a recipe for a Mango-Lime Bellini.

It's really easy to make. Put cut up mango (either fresh or frozen, but defrost the frozen first) in a blender or food processor with lime juice. Puree it until smooth. If there are lumps, put it through a colander. Then chill it down really good. Divide it between Champagne flutes and top with Prosecco.

**Yield:** 6 serving

**Prep Time:** 10 minutes

**Cook Time:** 0 minutes

**Total Time:** 10 minutes

**Ingredients:**

1 cup of diced mango (fresh or frozen that has been defrosted)

3 Tbsp fresh squeezed lime juice

A bottle of Prosecco or other sparkling wine

1. Put the mango into a blender with the lime juice. Blend until it is a smooth purée. If it is having trouble blending, add 2-4 tablespoons of the Prosecco or of water. Note that some blenders will never get rid of some of the bigger pieces. You can put a bowl under a colander with big holes and strain your purée through there to remove larger chunks. Chill the puree.
2. Stir the mango puree. Measure about 2 tablespoons into each of 6 wine flute. Carefully top each glass with Prosecco.

# Sparkling French Martini and Other Bubbly Transformations

By Christine Pittman

*Champagne makes almost any cocktail more special. Learn how to transform cocktails by adding Champagne and get our easy twist on the French Martini.*

This Sparkling French Martini is just a tiny riff on the classic French martini. A French martini is made by shaking together vodka, Chambord (a French black raspberry liqueur) and pineapple juice with ice. It's a sweet, tart flavorful drink. To make it sparkling, you just add dry sparkling wine after pouring it into the glass.

In fact, you can make any of your favorite cocktails into sparkling cocktails just by adding bubbly to the glass at the end. Well, maybe not ANY cocktail. You wouldn't want to add sparkling wine to a Bloody Mary, right? Ha ha. But any cocktail that's on the sweet side will work.

Definitely try adding sparkling wine to a [classic margarita](#). It's also great added to appletinis, mojitos and cosmos.

What I haven't tried is adding sparkling wine to the classic strong cocktails that have made such a comeback lately. But you've gotta bet that there's a Sparkling Old Fashioned in my very near future.





# Sparkling French Martini

*Continued from previous page*

**Yield:** 1 servings

**Prep Time:** 5 minutes

**Cook Time:** 0 minutes

**Total Time:** 5 minutes

**Ingredients:**

1 oz. vodka

1/2 oz. Chambord

1/2 oz. pineapple juice

Ice

1 oz. sparkling wine

1. Measure the vodka, Chambord and pineapple juice into a cocktail shaker. Add a couple handfuls of ice. Put the lid on and shake it up. Strain it into a martini glass.
2. Top with the sparkling wine and garnish with fresh raspberries or pineapple if desired.



## French 75 via the Tom Collins

*By Christine Pittman*

*The French 75 is a sparkling version of the Tom Collins. Get this chic recipe and find out how to sparkle up some other cocktails too.*

Earlier I told you about how you can take most any kind of cocktail and make it more celebratory by adding sparkling wine. We saw it with the [Sparkling French Martini](#) and I gave some suggestions for other things to try. It's such a simple thing to do. Make the cocktail, fill a glass half full with it and then top it with bubbly.

There's another way to do it though. This is when you have a cocktail that already calls for something fizzy. For instance, the classic Tom Collins is made with gin, lemon juice, sugar and soda water. To make this drink more fantastic, you swap out the soda and add sparkling wine instead. It's so good, actually, that it has its own name, the French 75, which in France they just call the *soixante quinze*.

# French 75

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Ahhhh. Don't you want to walk into a French bar and say that? "Une souixante quinze, s'il vous plait." Mmmm.

I'm giving you a nice recipe for the French 75 below so you can see how it's done. But really, any cocktail that calls for soda water, 7-up or ginger ale can get a redo with sparkling wine. You can do a Sparkling Mojito, a Sparkling Gin Fizz or even a very grown up Shirley Temple. So many tasty tasty bubbly things to try.

OK, here's that French 75 recipe I told you about.

**Yield:** 1 servings

**Prep Time:** 5 minutes

**Cook Time:** 0 minutes

**Total Time:** 5 minutes

**Ingredients:**

ice cubes

1 tsp grenadine

2 tsp freshly squeezed lemon  
juice

1 oz. gin

1/2 cup sparkling wine

Lemon slice (optional)

1. Put 2-3 ice cubes into a tall glass. Top with the grenadine, lemon juice and gin. Fill with sparkling wine. Garnish with a slice of lemon.



# The Barbotage

By Christine Pittman

*Is it Friday yet? This citrusy Champagne cocktail takes the office Happy Hour to a whole new level.*

Don't get me wrong, mimosas are great. Or they can be. This recipe is pretty special. But what if you want a little more buzz from your brunch cocktail? The barbotage is a Champagne cocktail with an orange flavor like a mimosa. But it gets that orange from liqueur rather than from OJ. It's also got a nice splash of cognac in there for some extra extra bzzzzzz.

To make this into more of an aperitif (fancy word for Happy Hour Drink!) double the amount of cognac and of orange liqueur. How sparkly is that?

# The Barbotage

*Continued from previous page*

**Yield:** 1 servings

**Prep Time:** 5 minutes

**Cook Time:** 0 minutes

**Total Time:** 5 minutes

**Ingredients:**

1/2 oz. cognac or brandy

1/4 oz. orange liqueur  
(like Triple Sec or Grand  
Marnier)

4 oz. dry (Brut) sparkling  
wine, very cold

1 slice of orange

1. Measure the cognac/brandy and orange liqueur into a brandy snifter or Champagne flute. Top with the sparkling wine. Add a slice of orange.



# Homemade Sugar Cubes

By Susannah Brinkley

*You're already the hostess with the mostess. Take it a step further and make your own sugar cubes. It's super easy.*

One thing I love about the classic champagne cocktail is how easy it is to customize it. I discovered how to make homemade sugar cubes last year, and I'm hooked. It's surprisingly easy, and they're also delicious in coffee and tea!

To make your own sugar cubes, all you need is sugar, water and an egg white. Toss in a couple dashes of flavoring, and maybe a couple drops of liquid food coloring (if that's your thing) and you've got a mixture that'll dry into sugar cubes. You can either use a knife to make cubes or fondant cutters to make pretty shapes.

If you really like making your own sugar cubes, here's an idea for you: Last year, I hosted a holiday party and set up a champagne cocktail bar for my guests. I made four different kinds of sugar cubes and served them alongside champagne and nonalcoholic sparkling cider as

# Homemade Sugar Cubes

*Continued from previous page*

well as brandy and vodka. I let guests dream up their own sparkling cocktails, and it was so much fun to see the delight on their faces as their sugar cubes danced in their glasses. I made classic bitters, lemon, rose and lavender sugar cubes. So good! Here are some more flavor ideas:

## FROM YOUR BAR

- + cocktail bitters such as Angostura or Peychaud's
- + a few drops of flavored liqueurs, like Crème de Menthe or Crème de Cassis

## FRUITY

- + orange juice
- + lemon juice
- + lime juice
- + pomegranate juice
- + pineapple juice
- + grapefruit juice
- + peach puree
- + mango juice
- + coconut water

## FLORAL

- + lavender extract
- + rose water

## BAKING

- + vanilla extract
- + almond extract
- + peppermint extract
- + cold-brew coffee

# Homemade Sugar Cubes

*Continued from previous page*



**Step 1:** Using an egg separator, spoon or the eggshell, break an egg and separate the egg white from the yolk. You can discard the yolk or save it for an omelet! We're only going to need the egg white for the sugar cubes, though. Put the egg white in a small bowl and set aside.



**Step 2:** In a small mixing bowl, combine 1/4 cup of granulated sugar and 1/2 teaspoon water.



**Step 3:** Add your flavoring and food coloring, if you're using them. You only need a few dashes to flavor the sugar. You could also measure out up to 1/4 teaspoon. (I used Angostura bitters here.) If you're using food color, start with 1-2 drops of your desired color and add more if needed.



**Step 4:** Stir together. The mixture will be crumbly. That's normal.



**Step 5:** Next, we add the egg white. You only need a tiny little bit, so just dip the tip of your spoon in the egg white and stir it into the sugar. The sugar mixture will become wet and smooth, like really good sandcastle sand. Add a tiny bit more egg white if you need it.



**Step 6:** Line a cookie sheet with parchment paper. Turn the sugar mixture out onto the cookie sheet. Using a spoon or rubber spatula, smooth it into an even layer. Use small cookie or fondant cutters to get cute shapes, or use a knife to cut the sugar into cubes, wiping the knife or cutter after each use. Let dry for 24+ hours. The next day, you'll have hard sugar cubes!





# Champagne Sangria

By Christine Pittman

*Sangria in the winter? Heck yeah! Especially when you throw in some Champagne, cranberries and oranges.*

I think of sangria as a summer drink. Cold red wine with lots of fruitiness going on. Perfect for sitting by the pool or to start off a hot evening.

But what about sangria in the winter?

Could you?

Should you?

Of course, silly! These days you can drink whatever you want whenever you want. If you want it, go for it. Having said that, I would never ever advise that you serve normal sangria at your winter wonderland party. It doesn't make sense.

# Champagne Sangria

*Continued from previous page*

Mulled wine? Yessssss.

Sangria? No no no no no.

Today's Champagne Sangria recipe is an exception though. It was created with the holiday season in mind. It's perfect for New Year's Eve or anytime during this hap-happiest season of all. And it's super-easy. Just chop up some oranges and lemons. Put them with some frozen cranberries into a pitcher. Add bubbly and some cranberry juice, if you'd like. Put it in the fridge for 30 minutes so that the sparkling wine takes on some of the fruit flavors. Add ice and serve.

Haha! Now you can have your sangria and drink it at Christmastime too!

**Yield:** 6 servings

**Prep Time:** 40 minutes

**Cook Time:** 0 minutes

**Total Time:** 40 minutes

## **Ingredients:**

About 40 frozen cranberries

1 medium orange (or 2  
clementines), peeled and  
roughly chopped

1/2 lemon, peeled and finely  
chopped

1 bottle cold sparkling wine

1 cup cranberry juice  
(optional)

ice cubes

1. Put the cranberries, orange and lemon into a 1 and 1/2 liter pitcher. Pour in the bubbly and the cranberry juice, if using. Put in the fridge for 30 minutes. Add 2 cups ice and serve.



# DIY Champagne Cocktail Bar with Only 10 Ingredients

By Amy Bowen

*Champs anyone? A Champagne cocktail bar will add glamour to your next soirée. But it's also great because guests make their own drinks while you get to relax and sparkle around the room.*

While I'll never turn my nose up at a party with a fully stocked bar, I love the creativity of a narrower more focused option. That's what this is. It's a Champagne cocktail bar that's easy to set up and uses as few as 10 ingredients. Get the next 10 things set up and you're ready to go.

## 1. LEMONS

Slice into wedges and have freshly squeezed lemon juice ready in a pretty pitcher.

# Champagne Cocktail Bar

*Continued from previous page*

## 2. CRANBERRIES

Serve fresh or frozen. To freeze cranberries (this is a cool touch to add to drinks), buy a bag of fresh cranberries and put in the freezer. The [Poinsettia](#) shows off cranberries in Champagne cocktail gorgeousness.

## 3. ORANGES AND “NOT FROM CONCENTRATE” PULP-FREE ORANGE JUICE

Slice oranges in wedges or cut into spirals for garnishes. You can use freshly squeezed orange juice in recipes but who has time for that? A good-quality, store-bought orange juice will do just fine. A mimosa is a perfect drink to use orange juice. Our recipe on page 18 adds grenadine, which gives it a beautiful hue.

## 4. ORANGE LIQUEUR

My favorite is Cointreau but you can also use Grand Marnier or Triple Sec. The orange is always delicious with Champagne.

## 5. GRENADINE

This is sold in most grocery stores. Mine is sold near the wine section. In some grocery stores, it's sold near the bottled water where there's a selection of syrups for adding to drinks. You have to try grenadine in our French 75 on page 26. So good.

## 6. BITTERS

You can thank Don Draper for the comeback of bitters. This drink ingredient barely survived Prohibition, but is used in many classic cocktails, including the traditional champagne cocktail on page 9. Have fun and experiment with [artisan bitters](#) (yes, it's a thing). They come in just about every kind of flavor.

## 7. GIN

Did you know that artisan gin is a thing now too? My favorite is made by the [New Holland Brewing Company](#).

# Champagne Cocktail Bar

*Continued from previous page*

## 8. BRANDY

Brandy and Champagne? Yep. It just works, especially in a classic [Barbotage](#) cocktail.

## 9. CHAMPAGNE

French Champagne is the chickest of drinks, but not necessary. Sparkling wine works just as well, but with less cost. I break it down for you in our wine guide on page 6.

## 10. SUGAR CUBES

So simple, but so necessary. Sugar cubes are used in many classic Champagne cocktails. If you're feeling like going over the top, make your own. You can even make them in fun shapes and colors as shown on page 30.

So there are your 10 must haves, but I usually find my shopping cart filled with a few (OK, a lot) of extras when hosting a party. Fresh herbs, like mint and rosemary, and pomegranate seeds can dress up a drink. Oh, and don't forget to offer guests some pretty festive [stir sticks](#) and [fun napkins](#).

Once you have your ingredients prepped and in place, write or type out some cocktail recipes to inspire your guests. Turn the page for 101 ideas! That's gonna wow yah!

That's it, now relax and grab a drink.

# 101 Champagne Cocktails to Try — Just Not All Tonight!

By Amy Bowen

*You have one New Year's Eve a year. Make it count! We have 101 Champagne cocktails to try. No, we don't mean you should try them all tonight. Just check out our list and choose a few, silly!*

Cheers to 101 cocktails you can make for New Year's Eve. Try something from a different era or be creative and mix flavors. All are delicious.

## Takes on the Classics

1. [Air Mail](#)
2. [French 75](#)
3. [French 75 Cocktail](#)
4. [Classic Champagne Cocktail](#)
5. [Sherry Temple](#)
6. [Sparkling Negroni](#)
7. [Gin Gin](#)
8. [Iced Toddy](#)

## Tropical

9. [Festive Mimosa](#)
10. [Holiday Mimosa](#)
11. [Party Mimosa](#)
12. [Strawberry Basil Bellini](#)
13. [Raspberry Ginger Bellini](#)

14. [Rose Bellini](#)
15. [Super C Bellini](#)
16. [Mango-Lime Bellini](#)
17. [Champagne Margarita](#)
18. [Strawberry Sauza-Rita](#)
19. [Sparkling Fig Sangria](#)
20. [Champagne Sangria](#)
21. [Fizzante Mojito](#)
22. [Champagne Mojito](#)
23. [Tropical Sunset](#)

## Punch

24. [German Strawberry Wine Punch](#)
25. [Champagne Punch](#)
26. [Champagne Punch II](#)
27. [Champagne Punch III](#)

28. [Champagne Punch IV](#)
29. [Sparkling Spanish Punch](#)
30. [Lemon Drop Champagne Punch](#)
31. [Cranberry, Tangerine and Pomegranate Punch](#)
32. [Regent's Punch](#)
33. [Spiced Blood Orange Champagne Punch](#)
34. [Champagne Punch Bellini](#)
35. [Champagne Sangria Punch](#)
36. [Champagne Peach Punch](#)
37. [New Year's Punch](#)

## Amaretto

38. [Bad Day](#)
39. [Amaretto Cherry Fizz](#)

# 101 Champagne Cocktails

*Continued from previous page*

## Fun Cocktails

40. [Atomic Cocktail](#)
41. [The Sun Also Rises Cocktail](#)
42. [Lavender Champagne](#)
43. [Juniper Champagne Sparkler](#)
44. [Lava Lamps](#)
45. [Rosemary Infused Holiday Cocktail](#)
46. [Blue Sparkling Star Cocktail](#)
47. [Evening in Kingston](#)
48. [Holiday Cocktail](#)
49. [Cotton Candy Champagne Cocktail](#)
50. [Bubbles & Smoke](#)
51. [Sparkling Bees Knees](#)
52. [Brunch Date](#)
53. [Kinky Boots](#)
54. [Dazzler](#)
55. [Pink Pussy Cat](#)
56. [Champagne Jello Shots with Pop Rocks](#)

## Fruit Cocktails

57. [Champagne Pomegranate Cocktail](#)
58. [Raspberry Pomegranate Champagne Cocktail](#)
59. [Pomegranate Champagne Cocktail](#)
60. [Pomegranate and Ginger Spritzer](#)
61. [Pomosa](#)
62. [Crisp Autumn Serenade](#)
63. [Apple Pie in the Sky](#)
64. [Sparkling Apple-Cranberry Champagne](#)
65. [Red Currant Champagne Cocktail](#)
66. [Peach Sparkler](#)
67. [Fuzzy Memory](#)
68. [Champagne Cocktail](#)
69. [Blackberry Fizz Martini](#)
70. [Blackberry Ombre Sparkler](#)
71. [Pear Vodka Infused Champagne Cocktail](#)
72. [French Pear Martini](#)

73. [The Countdown](#)

74. [Raspberry Champagne Float](#)
75. [Lady Joy](#)
76. [Champagne Cobbler Cocktail](#)
77. [Nectar of the Gods](#)
78. [Cherry Martini](#)
79. [Poinsettia](#)

## Citrus Cocktails

80. [Champagne-And-Orange Granita Cocktail](#)
81. [Orange Cream Flamingo](#)
82. [The Barbotage Champagne Cocktail](#)
83. [Sicilian Sunset](#)
84. [Rise 'n' Shine Juice](#)
85. [Plata Fizz](#)
86. [Mandarin Cocktail](#)
87. [Tangerine Sorbet Champagne Float](#)
88. [Clementine Sparkler](#)
89. [Blood Orange Champagne Cocktail](#)

# 101 Champagne Cocktails

*Continued from previous page*

90. [Blood Orange Float](#)
91. [G&C](#)
92. [Pineapple Coconut  
Champagne Cocktail](#)
93. [Lemon-Gin Sparkling  
Cocktails](#)
94. [Pear-Lemon Fizz](#)
95. [Champagne Cocktail](#)
96. [Champagne Limoncello  
Cocktails](#)
97. [Summertime Blues](#)
98. [Fancy Pants](#)
99. [Grapefruit Sparkler](#)

## **Royales**

100. [Blackberry-Chambord  
Royale](#)
101. [Pomegranate-Rosemary  
Royale](#)



# Contributors

*Many thanks to our writers for this edition of The Cookful.*



## **Amy Bowen, editor**

Amy admits that she had no clue how to cook until she became the food reporter for a daily newspaper in Minnesota. At 25, she even struggled with figuring out boxed mac and cheese. These days, Amy is a much better cook, thanks to interviewing cooks and chefs for more than 10 years. She even makes four cheese macaroni and cheese with bacon, no boxed mac in sight. Amy is also on the editorial team at The Cookful and is the primary editor for this ebook.



## **Christine Pittman, editor**

» [cookthestory.com](http://cookthestory.com)

Christine is the Founder and Senior Editor of The Cookful. She also blogs at COOKtheSTORY where she specializes in easy healthy homemade recipes. Healthiness aside, she has been known to shred cheese onto a dinner plate, microwave it for 30 seconds, and then eat the messy goop with a spoon.



## **Susannah Brinkley**

» [feastandwest.com](http://feastandwest.com)

Susannah blogs at Feast + West where she specializes in cocktails and easy entertaining recipes. She can (and often does) eat a whole jar of olives in one sitting, sans cocktail. A graphic designer, Susannah also blogs about design for bloggers at Garnishing Co. And she designed this e-book.

# About The Cookful

*Do you love to geek-out over food and cooking? Then The Cookful is where you need to be.*

We cook and write about one topic at a time, diving in deep to help you cook (and eat!) better than ever. Each topic comes with How-To's, innovative recipes, and a bunch of interesting tidbits so that you can learn all about it. Some topics we've covered are Margaritas, Quick Soups and Popcorn. Head over to [The Cookful](#) to find out what our next topic is and then get ready to go off the deep end with us.



**THE COOKFUL**