

CHAMPAGNE JULEP

- 3 oz (or so) Champagne or dry sparkling wine
- ½ oz cognac - preferably higher proof
- ¾ oz simple syrup
- 10-12 mint leaves - no stems

In a highball or collins glass, muddle the mint leaves with the simple syrup. Add the cognac and fill halfway with crushed ice, or the smallest ice cubes you have. Slowly pour the Champagne so that it doesn't foam up too much - though it will some.

To mix, plunge a barspoon to the bottom of the glass once or twice while twisting it. Be careful not to agitate too much or you'll lose the bubbles. Top off with more crushed ice and maybe a splash more of Champagne. Garnish with mint sprigs and any fresh fruit you have on hand.

