

Bulleit Champagne Cocktail

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 1 hour

Hand-On Time: 10 minutes

Serves 8 to 10

Ingredients

- 1/4 cup sugar
- 1. vanilla bean, split lengthwise
- 6 oz. (3/4 cup) Bulleit bourbon or another bourbon of your choice
- 2 - 750 ml bottles Argyle Brut sparkling wine, chilled
- 8 to 10 maraschino cherries
- 8 to 10 strips orange peel



Instructions

1. Combine the sugar, vanilla bean and 2 oz. (1/4 cup) of water in a small saucepan. Bring to a simmer over medium-high heat and stir until sugar dissolves. Transfer the pan from the heat and rest for 5 minutes. Carefully remove the vanilla bean, rinse, dry and reserve it to use again. Add bourbon to syrup and chill until very cold.
2. Add 1 oz. (2 tablespoons) bourbon syrup to champagne flutes or coupes. Top with champagne and garnish with a skewered cherry and orange peel. Serve immediately.