

FRENCH 75

From the swanky Stork Club in New York City, they were sippin' it in the American classic, Casablanca. Humphry Bogart and Ingrid Bergman are like Spatchcock and Stephanie Crockett, so we on it. The standard is gin, champagne, gin, sugar and lemon, but you know we gonna do our version. Poppin' Veevee and adding in a strawberry simple syrup, too!

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Yield: 1 cocktail

Ingredients

- 1.5 ounces gin
- 1/2 ounce limoncello
- 1 ounce strawberry basil simple syrup (directions below)
- 4 ounces champagne
- Sliced strawberry for garnish
- 1 Basil leaf for garnish
- Lemon twist for garnish

Directions

- Pour that gin, lemon juice, and simple into a good shaker with ice and shake until it is really well-chilled
- Pour, strained into a champagne flute
- Garnish with strawberry slice, basil leaf and lemon twist
- Raise those drinks up

Ingredients for Strawberry Simple Syrup

- 1 cup water
- 1 cup granulated sugar
- 1.5 cups sliced strawberries with that itchy top taken off

Directions for Strawberry Simple Syrup

- Throw all the ingredients into a small saucepan and bring to a boil, stirring the entire time
- Once the sugar is fully dissolved, skim off the foam
- Cover and simmer on low for 10 minutes
- Skim the foam again, and then strain into your container, but don't press on the strawberries, we don't want to make this mixture cloudy

