



## Kir Royale

**Yields:** 1 Cocktail

**Total Time:** 15-20 Minutes

When you're trying to show the love for the women you love, you gotta do it right, and make it special. Special peeps need a special cocktail, and one of our favorite ways to celebrate our crew is with champagne, baby. The Kir Royale is for royalty and fit for a Queen. A lot of folks save champagne for special occasions, but you don't need a special reason to let your people know they're special. You should do that every day, baby. It originated in France (where champagne originates from, naturally), and parties up with Creme de cassis, which is a really nice black currant. We add in a drop of strawberry simple syrup and serve it right. So pop some bottles and make that party pop for the women in your life (or for yourself, you know we aren't judging).

### *Ingredients*

- 4-6 oz of dry champagne, chilled
- ½ oz (basically a Tbsp) of creme de cassis
- Splash of strawberry simple syrup
- Sliced strawberries for garnish

### *Ingredients for Strawberry Simple Syrup*

- 1 C water
- 1 C granulated sugar
- 2 C of chopped strawberries, fresh or frozen (but thaw 'em)

### *Directions for Strawberry Simple Syrup*

- Add all ingredients into a saucepan, and heat over medium heat, stirring constantly
- Stir until all sugar is dissolved and let sit for 15 minutes
- Strain out strawberries



*Directions*

- In a champagne flute, add in the champagne
- Add in the creme de cassis
- Add in the strawberry simple syrup
- Stir
- Garnish with the slice of strawberry
- Cheer your girls