

STYLE | No Comments
December 31st, 2008

Ring in the New Year with Bubbly Beverages from DR Mixologist

New Year's always seems more merry when raising a glass filled with a bubbly beverage. For a light, refreshing cocktail — or mocktail — worthy of toasting another 365 days, we suggest the Sexy Sparkle, a recipe from **Hudson Bar** drink wiz Darryl Robinson, also known as **DR Mixologist**.

The champagne in this recipe adds the necessary festive fizz, while the ginger and orange combine for a unique holiday flavor.



Directions for Sexy Sparkle: Pour 1 ounce orange-flavored vodka and 1 ounce ginger liquor, such as Domaine de Canton or DeKuyper Ginger Flavored Brandy, into a champagne flute. Fill remainder of glass with champagne.

Directions for mocktail version: Combine muddled ginger or ginger candy and 1 ounce orange juice in champagne flute. Top off with Martinelli's Sparkling Cider.

Enjoy! Do you have a traditional New Year's Eve cocktail or favorite hors d'oeuvre recipe?

READER COMMENTS:

No comments on this article yet.

LEAVE A COMMENT

Name (required)

Email (will not be published) (required)