

## ROYAL BLUSH

*Created by Eben Freeman, bartender of Tailor restaurant in New York City, this elegant sparkler makes the perfect signature cocktail for a holiday cocktail party. As you add the sparkling wine, note how the drink changes color from green to pink. Festive, indeed. Makes 1 delicious cocktail.*

### Ingredients:

1 T	Cherry purée (combine 3/4 cup cherry all-fruit spread with 3/4 cup water)
3 T	New Deal Vodka
1 ½ T	Freshly Squeezed Lime Juice
1 T	Simple Syrup
5	Fresh Mint Leaves
1 Cup	Ice Cubes
¼ Cup	Dry sparkling wine, such as brut Champagne, chilled

### Directions:

1. Transfer purée to chilled martini glass.
2. In chilled cocktail shaker, combine New Deal Vodka, lime juice, and simple syrup.
3. Tear mint leaves in half and add to shaker. Add ice and shake vigorously for 15 seconds.
4. Slowly strain into martini glass without disturbing purée, then top with sparkling wine and serve.

