

MIXmagie

“CUPID’S FIZZ”

- 2 OZ VODKA OR GIN
- 1 OZ POMEGRANATE OR CRANBERRY JUICE
- 1/2 OZ TRIPLE SEC OR COINTREAU
- 1/2 OZ FRESH LIME JUICE
- 1/2 OZ SIMPLE SYRUP
- SPARKLING ROSÉ OR PROSECCO (TO TOP)
- ICE CUBES

Chill a coupe or champagne flute by placing it in the freezer or filling it with ice water for a few minutes. Discard the ice water before serving.

In a cocktail shaker, combine vodka, pomegranate or cranberry juice, triple sec, lime juice, and simple syrup. Add ice and shake vigorously for 10–15 seconds.

Strain the mixture into your chilled glass. Top with sparkling rosé or Prosecco to add a festive fizz.

Skewer a few raspberries or a strawberry slice on a cocktail pick and place it on the rim. Add a lime twist or wheel for contrast. For a playful touch, hang a heart-shaped candy on the rim.

Recipe, photo: Editor

