



## Cocktails that Sparkle

*Put leftover Champagne to good use in these uplifting drinks*

**Recipes to accompany the article at <http://TastingTable.com>**

### **Doc Daneeka Royale**

Makes 1 drink

2 ounces Plymouth gin  
1/2 ounce Grade B maple syrup  
1/2 ounce fresh lemon juice  
1 ounce Champagne or other sparkling wine  
One 1-by-2-inch piece of grapefruit peel

Fill a cocktail shaker with ice. Add the gin, maple syrup and lemon juice and shake well. Strain into a cocktail glass and top with the Champagne. Twist the grapefruit peel over the drink and discard. Serve immediately.

### **The Seelbach**

Makes 1 drink

1 ounce high-proof bourbon, such as Booker's  
1/2 ounce Cointreau  
7 dashes Angostura bitters  
7 dashes Peychaud's bitters  
Champagne or other sparkling wine  
Orange twist, for garnish

Fill a pint glass with ice. Add the bourbon, Cointreau and both bitters and stir until cold. Strain into a Champagne flute and top with Champagne. Garnish with the orange twist and serve.