



Leadership... with a Twist!

Champagne cocktails offer a light, bright, effervescent complement to a brunch meal. One such concoction is the **French 95**, crafted with bourbon whiskey, fresh citrus juices, champagne and sugar. With bourbon as its base spirit, the **French 95** provides undertones earthier and deeper than mimosas or champagne spritzer cocktails.

To discuss the **French 95**, one must first appreciate the legendary "French 75" cocktail. The French 75 was invented in 1915 by barkeep Harry MacElhone at the iconic New York Bar in Paris (later to become Harry's New York Bar). The cocktail was said to pack a punch equal to that of the 75mm howitzer, a prominent piece of France's WWI artillery.

The cocktail -- also called the "75 Cocktail" -- was first popularized stateside at New York City's legendary Stork Club.

For historians in the reading audience, please note that the New York Bar in Paris is also credited with invention of the Bloody Mary and the Brandy Sidecar. A veritable think tank of mixology!

While the **French 95** employs bourbon as its foundation of bourbon, the French 75 is drafted with either cognac (if you favor the French version) or gin (for you Anglophiles).

Another variation is the French 76, which features vodka as its base spirit.

French 95

Fill a glass or metal shaker with ice and add:

3/4 oz. bourbon

1/2 oz. fresh lemon juice

1 oz. fresh orange juice

1 tsp. powdered sugar

*Shake vigorously to produce a frothy, frosty mix. Strain ingredients into an ice-filled tall glass.
(Note: You may also choose to strain mixture into a champagne goblet or flute, sans ice.)*

Fill to top with champagne.

Garnish with orange slice or lemon twist.