

A Sparkling Mixer

This holiday season let your party guests practice some merry mixology. Inside-the-Beltway cocktail guru **Sebastian Zutant**, of *The Red Hen*, supplies inspiration for all the mixers, syrups and garnishes you need for a do-it-yourself sparkling-wine cocktail station.

—Kate Parham Korduneier

PHOTOGRAPHY BY CARIN KRASNER

JACK & SALLY

Combine:
½ oz. Simple Syrup
½ oz. Aperol
½ oz. lemon juice
Top with:
4 oz. chilled sparkling wine
Garnish with:
Orange twist
CALORIES: 149

SNOW BANKS

Combine:
½ oz. Simple Syrup
½ oz. lemon juice
Top with:
4 oz. chilled sparkling wine
Garnish with:
Lemon twist
CALORIES: 126

BILLY MACK

Combine:
1 oz. Cinnamon-Honey-Green Tea Syrup
1½ oz. Aperol
Top with:
4 oz. chilled sparkling wine
Garnish with:
Clementine slices
(Add ice if desired.)
CALORIES: 178

THE GHOST OF CHRISTMAS

Combine:
1 oz. Cinnamon-Honey-Green Tea Syrup
1½ oz. vodka
1 oz. lemon juice
Top with:
3 oz. chilled sparkling wine
Garnish with:
Cranberries
(Add ice if desired.)
CALORIES: 236

For nutrition analyses, go to eatingwell.com

THE SET-UP

WINE:

Chilled sparkling wine such as prosecco, Champagne or cava (1 bottle makes about 6 cocktails)

MIXERS:

- Simple Syrup
- Cinnamon-Honey-Green Tea Syrup
- Aperol
- Vodka
- Fresh-squeezed lemon juice

GARNISHES:

- Lemon & orange twists
- Clementine slices
- Fresh cranberries

SYRUPS:

SIMPLE SYRUP

Mix 1 cup each sugar and water in a medium saucepan; bring to a boil, stirring frequently to dissolve the sugar. Let cool. Cover and refrigerate for up to 6 months.

MAKES: ABOUT 1½ CUPS

CINNAMON-HONEY-GREEN TEA SYRUP

Steep 6 green tea bags in ¾ cup boiling water for 5 minutes. Remove the tea bags. Stir in ¾ cup honey. Let cool. Cover and refrigerate for up to 1 week. Stir in 1 Tbsp. ground cinnamon just before using.

MAKES: ABOUT 1½ CUPS

OTHER ESSENTIALS:

- Ice bucket
- Assorted barware (Champagne flutes, wineglasses, Collins glasses)
- Jigger
- Swizzle sticks
- Cocktail napkins



STYLING: KAREN GILLINGHAM (PHOTOS); AEM WOOD (PROP); LEATHER BAR TRAY; TABLE ART: LOS ANGELES; MALVILLE HAMMERED

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