

# RED RED ROSE

- 1 oz gin
  - ¾ oz simple syrup or strawberry syrup
  - ½ lemon juice
  - ½ oz Aperol or teaspoon Campari
  - 1 strawberry - omit if using the syrup
  - sparkling rosé or dry sparkling wine
  - grapefruit peel for garnish
1. In a shaker, muddle the strawberry (unless you're using strawberry syrup) and add remaining ingredients, except the wine.
  2. Fill a wine glass, collins glass, or rocks glass with with ice and pour in about 2 oz of sparkling wine, (adding the bubbles first, rather than at the end, will help the drink be better integrated).
  3. Fill the shaker with ice, shake and fine strain into the glass.
  4. Give it a quick stir and express the oils from the grapefruit peel over the top - orange or lemon is nice too. Add some sliced strawberries, for additional flair.

