



SPARKLING SPRING
BERRY LEMONADE
(SERVES 1)

1906 AT LONGWOOD GARDENS
RECIPE CREATED BY CHEF WILL

- 1 ½ oz. your favorite citrus vodka

(or gin, whiskey, or white rum)

- ½ oz. St. Germain elderflower

liquor (or triple sec or Grand

Marnier)

- 2 oz. berries

- ¾ oz. fresh grapefruit juice

(1 grapefruit will be enough)

- ¾ oz. simple syrup

- 4 oz. San Pellegrino Sparkling

Limonata

1. Muddle berries in a cocktail shaker. Add Vodka, St. Germain, grapefruit juice and simple syrup in cocktail shaker with ice, shake well for 10 seconds.
2. Strain into tall glass and add a sparkling limonata.
3. Garnish with a few berries, a pretty flower and serve immediately.

Note: For a non-alcoholic version, replace alcohol with sparkling water.

