

Jack of All Trades

RECIPE BY KYLE PATTERSON, BAR MANAGER AT CENTRAL BAR +
RESTAURANT PHOTO BY THEODORA TEODOSIADIS



This festive-looking, tasty cocktail is the perfect drink for any event.

INGREDIENTS:

- 1.5 ounces Laird's Applejack
- .75 ounces fresh squeezed lemon juice
- .5 ounces St. George Spiced Pear Liqueur
- .25 ounces Simple Syrup
- Your favorite champagne (I prefer Piper Heidsieck)

METHOD:

1. In a shaker combine all ingredients but the champagne, and shake well. Strain into a coupe glass with a sugar rim. Once settled, top the drink with champagne and garnish with a few apple slices.

Cheers!