

FOOD, LIFESTYLE

Thanksgiving cocktails that will wow the fussiest of guests – even your mother-in-law

2 MONTHS AGO by ANGELA CORRY

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## CHAMPAGNE



Autumnal K.R. *courtesy of Watson Fitts, [Farrington House Restaurant](#) Bartender*

*Serves 1*

**Ingredients**

1 oz. Farrington Crab Apple Juice\*

$\frac{3}{4}$  Brown Sugar

$\frac{1}{4}$  Cinnamon

1 Apple Slice for garnish

Champagne for topping

**Method**

*\*Farrington's crab apple juice is harvested annually from our on-site crabapple trees. When making this cocktail at home, we suggest substituting with apple cider or pomegranate juice.*

Line the rim of a champagne flute with the brown sugar and cinnamon mixture. Add juice to flute, then top with champagne.

**Expert tip:** Cut apple slice and place on the rim. Then pour champagne diagonally over apple to stop champagne from foaming.

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