

CHAMPAGNE BOURBON COCKTAIL

Source: Grill It! With Bobby Flay

Prepared by: David & Nancy Kenner, October 2016

1/2 cup sugar

1/2 cup water

1/2 vanilla bean, split and seeds scraped

Bourbon (recommended: Woodford Reserve)

Prosecco or sparkling wine, chilled

Combine the sugar, water, bean and seeds in small pot. Bring to a boil over medium heat and cook until the sugar is dissolved. Let cool to room temperature, then discard the vanilla bean.

Add 1 shot of bourbon and 2 tablespoons vanilla bean syrup to a chilled champagne flute. Fill to the top with sparkling wine, and serve.

Cook's Notes:

I wouldn't change anything and I would make it again.