



K E U K A 6 2

A Finger Lakes Twist on the classic French 75, celebrating Dr. Konstantin Frank's founding year, 1962.

Bright, tart, and celebratory for the holiday season.



I N G R E D I E N T S

1 oz Gin
½ oz Cranberry Simple Syrup
½ oz Fresh Lemon Juice
3 oz Dr. Konstantin Frank Brut
Lemon Twist and/or Cranberry Garnish



H O W T O M A K E

Combine the gin, cranberry syrup, and lemon juice in a shaker with ice.

Shake and strain into a chilled flute.

Top with Dr. Konstantin Frank Brut.

Garnish with a lemon twist and/or fresh or dried cranberries.

Cranberry Simply Syrup:

Simmer ½ cup sugar, ½ cup water, and ½ cup fresh cranberries on low heat until the berries burst and the mixture turns ruby red. Strain and cool.