

## The ATK 25

**MAKES** MAKES 2 COCKTAILS

**TIME** 20 MINUTES, PLUS 30 MINUTES COOLING

**Why This Works:** Bridget wanted to develop a cocktail recipe for our 25th anniversary TV show that would represent our unique methodology in developing and presenting recipes to viewers. She and Julia presented this cocktail to Jack, Adam, and Becky—people who helped shape the show from the beginning—and they toasted to 25 more years to come. Julia is a Champagne aficionado, and Bridget adores a great gin cocktail, so the ever-elegant French 75 cocktail, which is simply gin, simple syrup, lemon juice, and Champagne, became the starting point. Researching the history and origins of recipes, including cocktails, is one of the best ways to determine future testing, and Bridget was delighted to find that grenadine was a component in some of the earliest versions. The ruby-red syrup added tart and sweet notes and reflected our signature red color. Note that our homemade grenadine is worth making. It's flavored with allspice and brings a complexity that represents the many talented chefs we employ. After shaking the gin, pomegranate and lemon juices, and grenadine together, we top the glass with a very dry Champagne to counter the sweetness. Behold: the ATK 25.

### GRENADINE

- $\frac{3}{4}$  cup sugar
- 5 ounces unsweetened 100 percent pomegranate juice**
- 8 allspice berries, lightly crushed**
- $\frac{1}{2}$  teaspoon pomegranate molasses (optional)

### COCKTAIL

- 2 ounces London Dry gin**
- $\frac{1}{4}$  ounces unsweetened 100 percent pomegranate juice**
- 1 ounce lemon juice, plus lemon twist for garnishing**
- 1 ounce grenadine**
- 4 ounces extra-dry Champagne, chilled**

**Before You Begin:** We strongly prefer Champagne for this cocktail, but you can use another sparkling wine as long as it is labeled as extra brut. Use a channel knife to make the lemon twist.

**1. FOR THE GRENADINE:** Heat sugar, pomegranate juice, allspice berries, and pomegranate molasses, if using, in small saucepan over medium-low heat, whisking often, until sugar has dissolved, 2 to 4 minutes; do not boil. Let cool completely, about 30 minutes, then strain through fine-mesh strainer into airtight container. (Grenadine can be refrigerated for up to 1 month. Shake gently before using.)

**2. FOR THE COCKTAIL:** Add gin, pomegranate juice, lemon juice, and grenadine to cocktail shaker, then fill with ice. Shake mixture until fully combined and well chilled, about 15 seconds. Double-strain cocktail into chilled flute glasses. Add 2 ounces Champagne to each glass and garnish with lemon twist. Serve.

