



# Julia Reed's New Orleans

Food, Fun, and Field Trips for Letting the Good Times Roll

Photography by  
PAUL COSTELLO

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# French 75

Serves 1

**T**he French 75 cocktail is—aptly—named for a rapid-firing French field gun first put to use during World War I and was created around 1915 in Harry’s New York Bar in Paris. The recipe in *The Savoy Cocktail Book*, which was published in 1930 and popularized the drink, calls for gin rather than Cognac and was the version I used until now. For this occasion, I decided to channel the New Orleans cocktail guru and super-nice guy Chris Hannah, who presided over Arnaud’s French 75 Bar and who always uses Cognac. His take also adjusts the usual fifty/fifty measure of lemon juice and simple syrup for an overall drier drink.

Combine the first three ingredients in a mixing tin or shaker filled with ice and shake. Strain into a Champagne glass. Top with Champagne. Garnish with a lemon peel.

*1 ¼ ounces (2 tablespoons plus 1 ½ teaspoons) Cognac*  
*⅓ ounce (1 ¾ teaspoons) freshly squeezed lemon juice*  
*¼ ounce (1 ½ teaspoons) simple syrup*  
*2 ¼ ounces (¼ cup plus 1 ½ teaspoons) brut Champagne*  
*Lemon peel*

*NOTE: When making this drink for a crowd, I multiply the first three ingredients by the number of cocktails I want to make and mix them together in the shaker with no ice. Keep the shaker in the refrigerator until ready to serve. Add ice, shake, and pour about 2 ⅓ ounces (scant ⅓ cup) of the mixture in the bottom of each flute. Fill the glasses with Champagne and garnish with lemon peel.*

