

## **Meyer Lemon-Champagne Quarantini**

**By Sarah Tenaglia Taverner '76**

Makes 8 cocktails

- 1 cup fresh Meyer lemon juice
- 1/2 cup vodka
- 1/2 cup limoncello
- 1 cup chilled brut Champagne or sparkling wine
- 2 cups ice cubes
- Meyer Lemon-Sugar Rimmed Glasses  
(see below)

Mix Meyer lemon juice, vodka, and limoncello in a pitcher. Chill until cold, about 2 hours. Add champagne and ice to lemon mixture and stir until icy cold. Strain into 8 sugar-rimmed glasses.



### **MEYER LEMON SUGAR RIMMED GLASSES**

Use a microplane to remove zest from 1 Meyer lemon. Mix the zest with 1/4 cup sugar on small plate, stirring to release oils from lemon. Rub 1 lemon wedge around rims of small martini glasses or champagne coupes to moisten lightly. Dip rims in lemon-sugar to coat.