SIGNATURE COCKTAIL

Batched French *Blondes*

SERVES	PREP	CHILL
8 (makes about 12 cocktails)	10 minutes	At least 4 hours

The French Blonde is rumored to be Taylor Swift's favorite cocktail, and one sip tells you why. Lillet Blanc, fresh grapefruit, gin, and a splash of elderflower come together into something light, floral, and just a little bit glamorous. I batch it ahead of time so all that's left is a quick stir and a pour into chilled coupes, and a twist of lemon. It's the perfect aperitif to kick off this French-inspired Chez Nous dinner.

INGREDIENTS

- 2 cups Lillet Blanc
- 1¼ cups fresh grapefruit juice (from about 2 to 3 grapefruits)
- 1 cup gin, such as Hendrick's
- ½ cup elderflower liqueur, such as St-Germain
- 3 tablespoons fresh lemon juice
- 3 tablespoons water (see note)
- Lemon peel strips, for garnish

METHOD

1. **Batch the cocktails.** In a large pitcher or jar, combine the Lillet, grapefruit juice, gin, elderflower liqueur, lemon juice, and water and stir well. Cover and refrigerate until very cold, at least 4 hours or up to 1 day. Place your coupes in the freezer for at least 30 minutes before serving.
2. **To serve.** Stir the batch for about 30 seconds to make sure it's well combined. Pour into the chilled coupes, filling each about three-quarters full. Twist a strip of lemon peel over each glass to release its oils, then drop it in and serve immediately.

A NOTE ON DILUTION

When you shake a cocktail with ice, a little of that ice melts into the drink, which softens the alcohol and balances the flavors. The water in this batch does the same job, so you can pour straight from the pitcher into chilled coupes. If you'd rather shake them to order, leave out the water, and shake each cocktail with ice in a cocktail shaker for about 15 seconds before straining into the chilled coupes.