

GRAPEFRUIT SPARKLER

Take time to rediscover this naturally invigorating fruit while hydrating with the zing of fresh citrus.

Ingredients

Makes 4 drinks

2 each whole grapefruits

4 sage fresh leaves

1 can/bottle grapefruit flavored sparkling water

Crushed ice

3 tablespoon lemon zest salt, sea salt or black salt

Instructions

- 1. Pour salt in a shallow dish.
- 2. Cut grapefruit in half and run one piece along the edge of each glass.
- 3. Dip each glass in salt to coat rim.
- 4. Juice 2 grapefruits, removing any seeds.
- 5. Add juice to a small saucepan and bring to a simmer at med-high heat on the stove top.
- 6. Add 4-5 sage leaves and simmer contents for 5 minutes, or reduced by a third.
- 7. Remove the leaves and chill the juice in refrigerator until cold.
- 8. Divide juice between 4 glasses.
- 9. Add crushed ice to each glass until ¾ full.
- 10. Top with grapefruit sparkling water.

Karly's Kocktail Tip

To re-proof, add 3 ounces of gin for a more botanical profile or vodka for a neutral flavor.

