

Sunset

Make It the Summer of LVE with Cocktail Recipes Invented by John Legend



Get lifted—or maybe even a tiny bit lit; we’re not judging—with two of John Legend’s favorite cocktail recipes

NICOLE CLAUSING – August 16, 2019

Ordinary people drink ordinary things. Shake it up this summer with these glamorous cocktails made from recipes invented by John Legend himself. (We know—is there nothing that man cannot do?)

Can we promise that Chrissy Teigen will stop by your garden party if you serve these drinks? No. No we cannot. But we do promise that your get-together will feel more like the kind of soirée that attracts endlessly talented and impossibly stylish people. Plus, everyone will be talking about how good the cocktails are.

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If you like a touch of citrus, try this LVE 75 cocktail, which is based on the recipe for a French 75. That tippie is usually made with gin, but vodka works just as well. We think the orange liquor adds a bit of soul to the old classic.

Makes one drink.

Ingredients

- 1 fl oz gin or vodka
- ½ fl oz lemon juice
- ½ fl oz simple syrup
- ½ fl oz Cointreau or orange liquor
- LVE French Sparkling Rosé (to taste--approximately 2 oz. per drink)

How to Make It

- Add gin or vodka, lemon juice, simple syrup, and Cointreau or orange liquor to a cocktail shaker.
- Fill shaker with ice and shake well for about 30 seconds.
- Strain shaker contents into a coupe or flute; top with LVE French Sparkling Rosé. 2 oz. is usually about right.

Refreshingly tart, this fruity fizz jazzes up cocktail hour. LVE French Sparkling Rose is the not-so-secret ingredient.

Makes one drink.

Ingredients

- 1 fl oz cognac or brandy
- ¾ fl oz blackberry liquor
- ½ lime juice
- LVE French Sparkling Rosé (to taste--approximately 2 oz. per drink)

How to Make It

- Add cognac or brandy, blackberry liquor, and lime juice to a cocktail shaker.
- Fill shaker with ice and shake well for about 30 seconds.
- Strain shaker contents into a coupe or flute; top with LVE French Sparkling Rosé. 2 oz. is usually about right.