

Kirs

Swick

Serves 1 | Active Time: 2 minutes | Total Time: 2 minutes

Chef's Notes

When serving Kir Royale, make sure to use champagne glasses. These glasses are designed to expose the least surface area so the bubbles are contained within the glass and last longer.

Kir Cardinale is named for the red of a cardinal's or bishop's coat.

How to Make Kir Royale

A Kir Royale is simple to make. Just mix about 1 part crème de cassis and 5 parts champagne or sparkling wine into a glass flute.

A strip of lemon zest is optional, but it does add a nice subtle twist.

Step 1: How to Make Kir Royale

- 1 part Crème de Cassis (or any other blackcurrant flavored concentrate)
- 5 parts champagne (or sparkling wine)
- lemon zest (optional)

How to Make Kir

To make Kir, it is basically the same thing as a Kir Royale; however, it is made with dry white wine instead of champagne.

In a wine glass, pour about a teaspoon of crème de cassis, and then add your favorite dry white wine.

Step 2: How to Make Kir

- Crème de Cassis (or any other blackcurrant flavored concentrate)
- dry white wine

How to Make Kir Cardinale

Kir Cardinale, also known as Kir Communard, is crème de cassis served with a light-weight red wine. Simply mix about a teaspoon of crème de cassis with your favorite, light-weight red wine.

Step 3: How to Make Kir Cardinale

- Crème de Cassis (or any other blackcurrant flavored concentrate)
- red wine

How to Make Pernod

Another common apéritif in France is Pernod, which has a beautiful anise or licorice flavor.

To prepare this drink, simply add an ounce of Pernod to a glass. Adding water and ice is optional, so add as much as desired.

Step 4: How to Make Pernod

- 1 oz Pernod
- water (optional and to taste)
- ice (optional and to taste)