

# A SUGAR SHAKE Recipe

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## Bridal Bouquet Cocktail

*Summer means sweet fruit, fragrant flowers and... weddings galore! In Hawai'i, summer also brings the sweetest lychee—muddle them with Hawaiian honey syrup, jasmine (pikake) tea-infused vodka, floral and tropical fruit-laced liqueurs and top with champagne. Lychee and honey have long been symbolically associated with love, marriage and fertility! Serve this bubbly summer sip at your wedding soiree for a refreshing change from the standard mimosa or champagne cocktail.*

- 3 lychee (preferably Hawai'i-grown, fresh ones, but canned will do in a pinch)
- 1 oz. St-Germain Liqueur
- 1 oz. X-RATED Fusion Liqueur
- ½ oz. jasmine green tea-infused vodka\*
- ¼ oz. Hawaiian honey syrup\*\*
- Approx. 2 oz. champagne (or prosecco)

Remove husks and seeds and muddle lychee in a pint glass. Add St-Germain, X-RATED, tea-infused vodka and honey syrup. Shake with ice in a Boston shaker. Strain into a champagne flute and top with champagne. Cheers!

*\* Infuse 1 tablespoon of Jasmine Dragon Phoenix Pearls (green tea) with 375ml vodka (about a cup and a half) for approximately one hour.*

*\*\* Combine 2 parts Hawaiian honey to 1 part boiling water. Stir and allow to cool before using.*