

A Sugar SHAKE Recipe

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Rue Cler Cocktail

Named after Rue Cler, the famed French market street, this sparkling sipper incorporates the fresh fruit, floral and vegetal flavors of the urban markets of Paris.

- 1½ oz. St. Germain liqueur
- 1 oz. Hendricks gin
- 1½ oz. Champagne
- 5 mint leaves (plus extra for garnish)
- 5 mini cucumber rounds (plus extra for garnish; may substitute 2 regular-size cucumber rounds)
- 1 slice white peach (plus extra for garnish)
- 1 medium chunk honeydew melon
- 1 medium chunk cantaloupe melon
- ¼ oz. fresh-squeezed lemon juice
- Optional: edible flowers for garnish

Muddle fruits, cucumber and mint leaves with lemon juice in a Boston shaker. Add ice, St. Germain and Hendrick's gin. Shake. Strain into a highball glass over two large spherical ice. Add Champagne. Stir well, garnish with mint, cucumber, peach and edible flowers. If desired, freeze edible flowers into ice spheres before serving.