

Fizzy Brown Derby

Serves 4–6

I am a fan of any cocktail that features citrus and sparkling water, but especially grapefruit which really does the most, giving sweetness, bitterness and sourness (grapefruit truly has it all!). While a classic Brown Derby is shaken and served up, this version is stirred and served over ice (and topped with fizzy water)—if you want to modify even further, freshly grated ginger would be spicy and lovely.

Ingredients

6 ounces Maker's Mark

1 cup fresh grapefruit juice, from about 2 large grapefruits

2 tablespoons honey

A few grapefruit slices, optional

Ice, lots of it

1-2 cans seltzer water

Instructions

- 1 Combine Maker's Mark, grapefruit juice and honey in a large glass. Stir till all the honey is dissolved.
- 2 Pour over a tall glass filled with ice (should come up the glass about $\frac{1}{3}$ of the way) and top with seltzer water. Garnish with grapefruit slice.