

See's CANDIES®

Sour Hearts Fizz Cocktail Recipe



Makes 2 cocktails

Ingredients:

- 2 oz vodka (or white rum for a sweeter variation)
- 1 oz fresh lemon juice
- 1 oz cherry syrup (or grenadine)
- 0.5 oz simple syrup (optional for extra sweetness)
- Soda water or lemon-lime soda (for topping)
- Ice cubes

Garnish and Rim

- See's Candies Sour Hearts
- Granulated sugar
- Remaining sugar from the Sour Hearts bag

Instructions:

1. Prepare the Rim:

- Rub a lemon wedge around the rim of your cocktail glass.
- Dip the rim into a plate of granulated sugar mixed with remaining sugar from the bottom of the Sour Hearts bag to create a frosted effect.

2. Mix the Cocktail:

- In a shaker filled with ice, combine the vodka, fresh lemon juice, cherry syrup, and simple syrup.
- Shake vigorously until well chilled.

3. Assemble the Drink:

- Strain the cocktail mixture into a glass filled with ice.
- Top with soda water or lemon-lime soda for more fizz!
- Optional: Adjust the sweetness with more or less simple syrup or cherry syrup, depending on your preference.

4. Garnish:

- Spear 4-5 See's Candies Sour Hearts on a cocktail pick.
- Place the spears on the rim of the glass or lay it across the top.