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From Martinis to Mangoes: 6 Gin Cocktail Recipes For World Gin Day

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Raise your glasses! Gin lovers of the world unite, as World Gin Day returns for its sixth year on Saturday June 14th, 2014.



World Gin Day is a celebration of all things gin, give botanical cocktail lovers a reason to mix up a drink, and share the beauty of that which is gin, worldwide. From classic martinis to gin and tonics, beer cocktails to floral favorites, there's something for everyone with a hand crafted gin cocktail!

One of our favorite gins comes from Portland, Oregon. Unlike most London Dry Gins, Aviation belongs to an entirely new category of dry gins-one with less focus on purely juniper as an ingredient, and a focus on balancing and enhancing the spirit with a variety of botanicals. Aviation gin exhibits rich, floral, and savory notes of lavender, cardamom, and sarsaparilla, capturing the zest and spirited nature of the Pacific Northwest.

The name comes from the classic gin cocktail, the Aviation, invented by bartender Hugo Ensslin nearly 100 years ago, and made from gin, maraschino liqueur, and freshly squeezed lemon juice. Try one of these delicious gin cocktail recipes this World Gin Day, and tell us why you fell in love with gin!

The Skinny Mango and Soda – a low calorie cocktail

- 1 ½ oz Aviation American Gin
- ½ oz Freshly pressed lime juice
 - 1 oz mango nectar
- ¼ oz Light agave syrup* (1:1)
 - 3 oz Soda water

Directions:

In a collins glass, combine all spirits and mixers. Stir for 2 seconds. Fill with ice. Garnish with a lime wedge.

*To make light agave syrup, combine equal parts light agave syrup with water. Stir until well combined.



Honey Beer Cocktail

by Brooke Arthur

- 1½ oz Aviation American Gin
 - ½ oz Benedictine
 - ¼ oz Honey syrup*
 - ¾ oz Lemon juice
- 1 dash Angostura bitters

- 2 oz Widmer Hefeweizen

Directions:

In a pint glass, add spirits and mixers (through Widmer). Fill with ice. Shake vigorously. Strain into a highball glass filled with ice. Top with beer. Garnish with a lemon wedge.

*To make honey syrup: Combine equal portions of honey and water in a sauce pan. Bring to a boil until all the sugar has dissolved. Let cool.



Classic Gin Martini

Ingredients

- 2 1/2 oz Aviation American Gin
 - 1/2 oz Dolin Dry Vermouth
- 1 dash Regan's No.6 Orange Bitters

Directions:

In a pint glass, add spirits and mixers. Fill with ice and stir. Strain into a chilled martini glass. Garnish with a lemon disc or twist.



Apple Ginger Mule

by Brooke Arthur

- 4 pieces Muddled sweet apple chunks
 - 1½ oz Aviation Gin
- ¾ oz Freshly pressed lime juice
 - 1 oz Simple syrup
 - 2 oz Ginger beer

Directions:

In a pint glass, muddle the apple chunks. Add spirits and mixers (through ginger beer). Fill with ice. Shake vigorously. Strain into ice filled collins glass. Top with ginger beer. Garnish with sliced apple.



Coconut Kiss

- 1 ½ oz Aviation American Gin

- ½ oz Cointreau
- ¼ oz Rich simple syrup*
 - ½ oz Orgeat syrup
- ¾ oz Freshly pressed lime juice
- 4 to 6 OZ Coconut water cubes

Directions:

Pour coconut water into ice cube trays and freeze overnight. In a mixing glass, combine all ingredients. Shake vigorously for 30 seconds. Pour into a double rocks glass. Garnish with a mint leaf.

*To make rich simple syrup, combine 2 parts sugar to one part water. Stir until sugar dissolves.



Hot Fun in the Summertime (Orange Lavender Gin Cocktail)

- 1 ½ oz Aviation American Gin
- 1 teaspoon Orange marmalade
- 1 oz Freshly pressed lemon juice
- 3 dashes Scrappy's lavender bitters
 - ½ oz egg white
 - 1 ½ oz Soda water

Directions:

In a mixing glass, add all ingredients through egg white. Shake vigorously with no ice. Add ice and reshake for 30 seconds. Fine strain into a small juice glass. Top with soda water. Garnish with a fresh lavender flower.

For more gin cocktail recipes and inspiration, find Aviation Gin in a local store near you, or search for them [here](#).