

# EVERY DAY

with RACHAEL RAY

## Every Day Scoop

### WHAT WE'RE DRINKING: THE BEERS KNEES

Written on June 1, 2014 at 10:00 am , by [Lauren Katz](#)

There's never a *bad* day to be part of our magazine's food team, but it's a particularly good day when you can kick back, relax and have one of the country's best bartenders make you a cocktail. A few weeks ago, [Ryan Magarian](#) — the Portland, Oregon-based cocktail guru and co-founder of [Aviation American Gin](#), — visited the *Every Day with Rachael Ray* test kitchen and whipped up some of his favorite warm-weather cocktails. We loved all the drinks, but the Beers Knees, a gin and wheat beer concoction, is the one we'll be sipping all summer. Lucky for us, Ryan shared the recipe, so you can make this bubbly, citrusy drink for your next backyard cookout, concert in the park, beach barbecue— or wherever summer takes you.



#### **Beers Knees**

1 1/2 oz Aviation American Gin

1 oz fresh lemon juice

1 oz Honey syrup\*

3 oz Hefeweizen (Ryan is partial to [Widmer Hefeweizen](#), a local brew)

Pour gin, lemon juice and honey syrup in a pint glass, fill with ice & shake vigorously. Strain into a chilled Collins glass (with or without ice). Top with Hefeweizen. Garnish with a lemon wedge

\*To make honey syrup; stir equal parts honey and heated water and stir until the honey dissolves; let cool