

Aviation American Gin: T.G.I.F. Cocktail recipes: November 21st

November 21, 2014



Aviation American **Gin** was borne of a very difficult Summer botanical recipe/infusion handed to bartender Ryan Magarian. This intrigued him. Hence, he looked closer and realized that Portland's House Spirits Distilling was currently making a product which he could expand upon in a delightful manner.

He did and was successful. Hence, Aviation American Gin. Enjoy!

Recipes:

Apple Ginger Mule

- 1 1/2 Oz Aviation American Gin
- 4 Chunks Sweet Apple
- 3/4 Oz Freshly Pressed Lime Juice
- 1 Oz Simple Syrup
- 2 Oz Ginger Beer

In a pint glass, muddle the sweet apple chunks. Add spirits & mixers (through simple syrup). Fill with ice and shake vigorously. Fine strain into an ice filled Collins glass. Top with ginger beer. Garnish with an apple slice.

Beers Knees

- 1 1/2 Oz Aviation American Gin
- 1 Oz Freshly Pressed Lemon Juice
- 1 Oz Honey Syrup*
- 3 Oz Widmer Hefeweizen

In a pint glass, add spirits and mixers (via honey syrup). Fill with ice and shake vigorously. Fine strain into a chilled Collins glass with or without ice. Top with Hefeweizen. Garnish with a lemon wedge.

*To make honey syrup; combine equal parts honey to heated water and stir until honey is dissolved, let cool

Gin & Vit

- 3/4 Oz Aviation American Gin
- 3/4 Oz Krogstad Aquavit
- 1 1/2 Oz Carpano Antica Vermouth
- 2 Dashes Orange Bitters

In a double old fashioned glass, add one big ice cube (or serve on the rocks), spirits and mixers. Stir. Garnish with an orange peel.

Kiwi Envy

- 2 Oz Aviation American Gin
- 3/4 Oz St. Germain Elderflower Liqueur
- 4 Slices Kiwi
- 1/2 Oz Freshly Pressed Lime Juice
- 1/2 Oz Simple syrup
- Soda Water

In a pint glass, muddle the kiwi. Add spirits and mixers (via simple syrup). Fill with ice and shake vigorously. Fine strain into an ice filled Collins glass. Top with soda water. Garnish with a kiwi slice (skin on).

Rhubarb Tart

- 1 Oz Aviation American Gin
- 1 Oz Freshly Pressed Lemon Juice
- 3/4 Oz Rhubarb Jam Syrup*
- 2 Oz Sparkling Wine

In a pint glass, add spirits and mixers (through rhubarb jam syrup). Fill with ice. Shake vigorously for 30 seconds. Fine strain into a champagne flute. Top with sparkling wine. Garnish with a raspberry.

*To make rhubarb jam syrup; combine equal parts rhubarb jam to heated water and stir until jam is dissolved, strain and let cool.