

Patio Pounders: A New Mixology Trend

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With summer around the corner, chances are you'll reach for a boozy beverage to quench your thirst. But there's nothing worse than filling up on sugary synthetic mixers and high-calorie cocktails and hitting hangover central....at 3 PM!!

Whether you are poolside, hanging at a daytime BBQ or just need to beat the heat this summer, you can break away from the traditional pack-a-punch libations and opt for lower-proof Patio Pounders. These recipes from [Ryan Magarian](#), mixologist and owner of Oven & Shaker, are for summertime cocktails that keep your thirst quenched and tolerance in check.

PUTTIN' ON THE SPRITZ - MAKE-AHEAD PITCHER DRINK! (Serves 6)

9 oz Gin (we suggest Aviation American Gin)

9 oz Dry Riesling* (we suggest ANEW Riesling, Columbia Valley, WA)

4.5 oz DOLE pineapple juice (less than one small 6 oz can)
6 oz fresh squeezed lemon juice
3 oz honey syrup 1:1 honey:water
12 oz soda water* (we suggest Q soda water)
Garnish with 1 whole sliced lemon wheels & 20 picked mint leaves
When ready to serve: Add ice about 3/4 of the way full into a 64 oz pitcher.
Pour all ingredients into pitcher, plus garnishes, stir well, drink up!

BEERS KNEES (BEER COCKTAIL!)

1 1/2 oz Gin (we suggest Aviation American Gin)
1 oz freshly pressed lemon juice
1 oz honey syrup*
1 Widmer Hefeweizen

In a pint glass, add spirits & mixers. Fill with ice & shake vigorously. Fine strain into a chilled collins glass with or without ice.

Top with Hefeweizen Garnish and lemon wedge.

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

LONSDALE

1 1/2 oz Gin (we suggest Aviation American Gin)
1 oz organic apple juice (unfiltered)
3/4 oz fresh pressed lemon juice
3 leaves basil
1/2 oz Honey Syrup*

In a pint glass, lightly muddle basil leaves.

Add spirits & mixers. Fill with ice & shake vigorously. Fine strain into a martini glass. Garnish with a basil leaf.

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

