

HOW TO MAKE AN AVIATION GIN RICKEY AND DO AMERICA PROUD

People love to hate gin, but when used correctly it results in amazing cocktails. Aviation's "Gin Rickey" is one of those drinks, and it couldn't be easier to make.



Let's get this out of the way. Yes, gin tastes like a Christmas tree. That's the flavor of juniper, which is where gin gets its name. It's actually required that juniper be the dominant flavor in order to bear the name. American gins, which are a new trend for the most part, dull the edges of those pine needles by showcasing the other botanicals (cardamom, coriander, lavender, dried orange peel, etc) in the spirit. What's coming out of American distilleries isn't the same stuff your grandpa drank or what we were getting in \$6 Gin 'n' Tonic mini-pitchers at Scorekeepers.

Aviation is one of those American brands leading the charge, and it's downright delicious. You still know you're drinking gin, but it doesn't feel like you just blew a line of Douglas fir. The Aviation Gin Rickey has become one of my go-to cocktails thanks to its simplicity. Give it a shot and you might find you no longer need to turn to vodka for a clear spirit.

Aviation Rickey

1.5oz Aviation Gin
.75oz Fresh lime juice
1 tsp Simple syrup.
Soda water

*In Collins glass, add ice, spirits, and mixers.
Stir. Top with soda. Garnish with lime wedge.
Attempt to sip rather than gulp. Fail. Repeat.*

And finally, here's a picture that should hammer home that it's an American gin.

