

# Aviation American Gin Cocktails

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Friends and fellow cocktailers. Particularly those of you who claim to not like Gin. You've been drinking the wrong Gin! Don't blame your disdain for the juniper spirit on some college night. That excuse is kind of played out now. We get it. You got drunk. It was awful. You're an adult now. Drink real booze! Really good booze. The saying is totally true, "you get what you pay for". This is vital when you're talking about something you'll be consuming. And, that goes for ALL spirits. When you give Gin another try, start with Aviation American Gin. This is one great spirit. It works great in any Gin cocktail you want to make. Some Gins are flavored with rose, cucumber, lemongrass and many other spices. Aviation American Gin is a well balanced spirit. Aviation has flavors of lavender, cardamom, sarsaparilla is gluten free and GMO free. It doesn't get much better than that.



Aviation American Gin is bright, crisp, clean and refreshing. One of the best Gins I've tasted. A great addition to your home bar. Typically, Gin isn't sipped neat or on the rocks. But, Aviation Gin makes a great Gin Old Fashioned, Gin and Tonic and the namesake cocktail the Aviation. This Gin tasting offers two cocktails. One classic, the Cloister and one easy original.

The Cloister cocktail is a classic but not well known Gin cocktail that features Yellow Chartreuse. After testing the cocktail, I adjusted the measurements because the Chartreuse overpowers the subtle floral notes of Aviation Gin.



#### **The Cloister Cocktail:**

2oz. Aviation American Gin

1/2oz. Yellow Chartreuse

3/4oz. Fresh Grapefruit Juice

1/4oz. Lemon Juice

1/4oz. Simple Syrup

\*Add all ingredients to shaker and fill with ice. Shake until chilled, double strain and coupe. Garnish with lemon or grapefruit peel. Cheers!



**Peach Southside:**

2oz. Aviation American Gin

1oz. Creme de Peche

1/2oz. Lemon Juice

2 Dashes Peach Bitters [Optional]

6 Mint Leaves

Tonic Water

\*Add all ingredients (minus tonic water) to shaker and fill with ice. No need to muddle the mint. Tear and throw it in. Shake until chilled. Double strain into rocks glass and top with tonic water (or Prosecco/Sparkling Wine). Garnish with bouquet of mint. Cheers!



A sample of Aviation American Gin was provided for this post. All pictures and opinions are my own. Cheers!

- See more at: <http://drinkwire.liquor.com/post/aviation-american-gin-cocktails#sthash.5apMcSaF.dpuf>