



VEGETABLE COCKTAILS!

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Have you heard of this new trend? Vegetable cocktails are the next new thing. That's right, tomato, fennel, and yellow pepper are now on the menu at happy hour! To test out this trend, [House Spirits Distillery](#) shared two recipes with us – Pepper Smash and Celery Superstar. If you give them a try, let us know what you think in the comments below!

Pepper Smash



1/3 pint full of fresh mint
2 oz. [Aviation American Gin](#)
3/4 oz fresh pressed lime juice
3/4 oz grade A maple syrup

¾ oz freshly extracted yellow bell pepper juice
Shake, double strain, pour on the rocks. Sprinkle pepper and garnish with
mint.

Celery Superstar



1 thin Serrano chili slice
2 oz. [Aviation American Gin](#)
¾ oz. freshly pressed lime juice
1 oz. freshly extracted celery juice
¾ oz. simple syrup
Shake, serve up with celery leaves as garnish.

Thank you to House Spirits Distillery for providing these recipes.