

# Drinks That Explore Asheville

Created for the 2020 Explore Asheville Holiday Party by Charlie Hodge of [Sovereign Remedies](#)

## Craft Cocktail #1

- 1 heaping tsp. [Imladris Farm](#) Blackberry Jam
- Juice from half a lemon (can use bottled lemon juice if wish – about 3/4 oz., or 1-1/2 tbsp.)
- 1-1/2 oz. (3 tbsp.) [Dalton Distillery](#) Hammond Oak Rum
- 2 – 3 oz. (1/4 – 3/8 cp.) [Devil's Foot](#) Ginger Beer – Fuego (or Classic version, which is a little sweeter)
- Lemon wedge for garnish

Add jam, lemon juice, and rum to a cocktail shaker or a mason jar with tight-fitting lid. Add ice, cover, and shake.

Pour through a strainer into a tall, ice-filled glass. Top off with ginger beer and garnish with a lemon wedge.

*Note: This drink can also be made non-alcoholic by leaving out the rum.*

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## Craft Cocktail #2

- 2 oz. (1/4 cp.) Pineapple-infused vodka made from [Cultivated Cocktails](#) Asheville Vodka and several slices of dehydrated pineapple (see directions below)
- Juice from half a lemon (can use bottled lemon juice if wish – about 3/4 oz., or 1-1/2 tbsp.)
- 1 oz. (2 tbsp.) Pure Sage Honey from [Asheville Bee Charmer](#)
- 1 oz. (2 tbsp.) pineapple juice (optional)
- 1/2 oz. (1 tbsp.) [Eda Rhyme Distilling Company](#) Appalachian Fernet (optional)
- Slice of dehydrated pineapple for garnish

About an hour prior to assembling your cocktail, make pineapple-infused vodka by placing several slices of dehydrated pineapple in a mason jar. Pour vodka over top and cover with a tight-fitting lid. Let sit for about an hour.

Shake the pineapple-infused vodka, then add 2 oz. (1/4 cp.) to a cocktail shaker or a mason jar with a tight-fitting lid. Follow with lemon juice, honey, and optional pineapple juice and fernet. Add ice, cover, and shake.

Pour through a strainer into a wide-mouthed stemmed glass. Float a slice of dehydrated pineapple on top as garnish.

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## Craft Cocktail #3

- 1 mandarin orange, muddled (see directions below)
- 1-1/2 oz. (3 tbsp.) [Chemist](#) South Slope Gin
- 1 oz. (2 tbsp.) of melted orange sorbet
- Juice from less than half of a lemon (can use bottled lemon juice if wish – about 1/2 oz. or 1 tbsp.)
- 1 oz. (2 tbsp.) apple cider (optional)

Slice mandarin orange into quarters and put in the bottom of a cocktail shaker or mason jar with a tight-fitting lid. Using a muddler or the back of a spoon, mash down the mandarin orange, which will break down the skins and bring out the juices.

Add gin, sorbet, lemon juice, and optional apple cider. Add ice, cover, and shake.

Pour all into a lowball (rocks) glass. Add more ice and enjoy.

*\*Note: Each recipe makes one cocktail*