



# Drinks that EXPLORE ASHEVILLE

## Holiday Jammin'

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)

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.*

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





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## Cultivated Christmas

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)

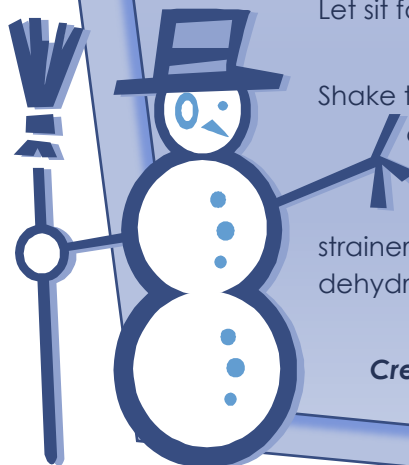
1/2 oz. (1 tbsp.) [Eda Rhyme Distilling Company](#) Appalachian Fernet (optional)

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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## Fresh 'n' Festive

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.

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