

PHOTOGRAPHS BY:
Cybell Codish

STYLING AND
RECIPES BY:
Megan DeKok

Inspired Infusions

Garden fresh do-it-yourself flavored vodka drinks add a splash of color to your wedding — or any occasion

TIP: Garnish your drink with fresh fruit and fun straws. It's a sure way to make your guests feel special.



“Everybody has to believe in something ...
I believe I’ll have another drink.” — W.C. Fields

TIP: Feel free to mix and match flavors! Also, experiment with less or more fruit to adjust to your specific taste.



1

WATERMELON

1-2 cups watermelon
750 ml vodka

Slice watermelon and place in a large jar. Top with vodka. Seal and set aside in a cool dark place for three days, shaking a few times a day.

Strain and serve over ice with a watermelon slice. Pairs well with coconut sparkling water.

2

PEACH VANILLA

2-3 peaches
1/2 of a vanilla bean
750 ml vodka

Slice peaches and remove pit. Place slices in a large jar with the halved vanilla bean. Top with vodka. Seal and set aside in a cool dark place for three days, shaking it a couple times a day.

Strain and serve. Could be fun in champagne for brunch.

3

CHERRY

1-2 cups cherries
750 ml vodka

Cut cherries in half and remove the pit. Place in a jar and top with vodka. Seal and set aside in a cool dark place for three days, shaking it a couple times a day.

Strain and serve. Serve over ice with a drop of almond extract.

4

STRAWBERRY BASIL

1 - 2 lbs. strawberries
1 small bunch of fresh basil
750 ml vodka

Hull and quarter strawberries. Place berries and basil in a large jar. Top with vodka. Seal and set aside in a cool dark place for three days, shaking it a couple times a day.

Strain and serve. Pairs well with soda water. Garnish with a basil leaf and a strawberry.

5

BLUEBERRY

2 cups blueberries
750 ml vodka

Fill jar with blueberries. Top with vodka. Seal and set aside in a cool dark place for three days, shaking it a couple times a day.

Strain and serve over ice. Pairs well with limeade.

6

CUCUMBER

1 large cucumber
750 ml vodka

Slice the cucumber in half long ways. Using a spoon scrape the seeds out of the center. Cut into half moons. Place cucumber slices into a large jar and top with vodka. Set aside in a cool dark place for three days, shaking it a couple times a day.

Strain and serve. Pairs well with soda water and fresh mint.

Fruit-Infused Beer

Michigan brewers gain attention with local produce, too



1

MT. PLEASANT
BREWING CO.

Coal Stokers
Blackberry Ale

2

ATWATER
BREWERY

Cherry Stout

3

NORTH PEAK
BREWING CO.

Archangel Summer
Wheat (made with
Michigan cherry juice)

4

SHORT'S
BREWING CO.

Soft Parade
(ale fermented with
blueberries, raspberries,
and strawberries)

5

ARBOR
BREWING CO.

Strawberry Blonde
(spiced Belgian ale)

6

FOUNDERS
BREWING CO.

Cerise (Cherry
fermented ale)

7

DARK HORSE
BREWING CO.

Raspberry Ale

“The greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza.” — Dave Barry



THINK GLOBALLY, DRINK LOCALLY

• **SURE, YOU CAN USE JUST ABOUT ANY VODKA** for the fruity infusions on the previous pages. And if you want a flavored beer, you can certainly find a number of mega-marketers “lime” flavored brews. But why not consider keeping your money a bit closer to where your mouth is?

Michigan’s wineries and craft breweries have been gaining attention for their diverse products. And now distillers are getting into the game with an array of spirits — not just vodka, but also rum, whiskey, gin, bourbon, and even a unique innovation known as Hopquila.

From Valentine Vodka in Ferndale to Civilized Spirits on Old Mission Peninsula, more than a dozen Michigan micro-distilleries have popped up from coast to coast (the *SpiritsOfMichigan.com* blog covers a nice selection).

As for beer, Michigan now ranks No. 5 in the nation for overall breweries — rapidly approaching 100 (visit *MiBeer.com* for a listing). They offer every thing from the traditional (ales, pilsners, porters, and more) to the experimental (from peanut butter and jelly to a spicy Mexican mole).

Cheers! — Steve Wilke