

in *the* mix

Give your cocktail hour a local twist with mouthwatering recipes featuring some of Michigan's finest wine and spirits

STYLING & RECIPES BY *Megan DeKok*, TAKEAMEGABITE.COM

1

**Berry Bubbly**

Simplicity at it's finest; combine L. Mawby's iconic Detroit sparkling wine with berry coulis for an elegant wedding day signature cocktail.

**Ingredients (makes 1 drink):**

Berry coulis (recipe below)  
L. Mawby Detroit Demi-Sec Sparkling Wine

Place coulis in the bottom of a coupe glass or flute. Top with champagne. Serve with berry skewer.

**Berry coulis:**

2 cups berries  
1/4 cup sugar  
1/4 cup water  
1/2 tsp. rosewater

Puree berries with sugar and water. Strain. Mix in rosewater.

PROPS AND ACCESSORIES COURTESY OF SCOUT, ROYAL OAK; 248-548-1065; AND THE SHOPPE AT TORINO, FERNDALE; 248-247-1370; TORINOFERNDALE.COM

# 2

## **Watermelon Gin Smash**

Using gin from Corktown's Two James Spirits, this light and refreshing cocktail is an instant summertime classic.

### **Ingredients (makes 1 drink):**

- 2 oz. Two James Old Cockney gin
- 1 oz. cucumber simple syrup (recipe below)
- ½ cup watermelon juice
- Splash of soda water

Fill a highball glass with ice. Add the cucumber simple syrup, gin, and watermelon juice. Stir. Top with soda water. Garnish with cucumber and watermelon slice.

### **Cucumber simple syrup:**

- 1 English cucumber, shredded
- 1 cup sugar
- 1 cup water

Make cucumber simple syrup by boiling the sugar and water, stirring until sugar is dissolved. Add shredded cucumber to the syrup. Cover and set aside to steep for 30 minutes. Strain and chill.



# 3

## **Jam Greyhound**

Valentine's elderflower-infused White Blossom Vodka is the perfect choice for a fruity, floral cocktail that packs a citrusy punch.

**Ingredients (makes 1 drink):**

- 1/2 tsp. strawberry jam
- 2 oz. Valentine White Blossom Vodka
- 1 oz. St. Germaine
- 1 tsp. Old World Olive Co. coconut vinegar
- Juice from 1/2 grapefruit

Place the jam in the bottom of a rocks glass. Add vodka and stir to combine. Top with ice, St. Germaine, coconut vinegar, grapefruit juice, and soda. Serve with a strawberry.





# 4

## **Pear Honeydew Sparkling Sangria**

Black Star Farms pear brandy and L. Mawby sparkling wine give this refreshing sangria an effervescent sweetness.

### **Ingredients (makes 1 pitcher):**

- 1 bottle Pinot Grigio
- 1 cup Black Star Farms pear brandy
- 2 pears, chopped
- ½ small honeydew chopped
- 1 bottle L. Mawby Blanc de Blancs Sparkling Wine

### **Directions:**

Combine Pinot Grigio, brandy and fruit in a pitcher or large jar. Chill overnight. Just before serving, stir in the champagne. Serve with additional pears and honeydew.

# 5



## **Berry Moscow Mule**

DiVine Vodka from The Round Barn Winery & Distillery combines with blackberries, mint, and ginger beer for a succulent and fresh interpretation of a classic.

**Ingredients (makes 1 drink):**

2 oz. blackberry infused DiVine Vodka from The Round Barn Winery & Distillery (recipe below)

Approx. ½ cup ginger beer

Lime wedge

Mint

Blackberries

Fill a copper mug with crushed ice. Add blackberry infused vodka, top off with ginger beer. Garnish with mint, lime, and a blackberry.

**Blackberry Infused Vodka:**

2-3 cups blackberries, halved  
750 ml DiVine Vodka from The Round Barn Winery & Distillery

Submerge berries in vodka. Cover tightly with a lid. Store in a cool, dark place for three days, shaking a few times. Strain and serve.

